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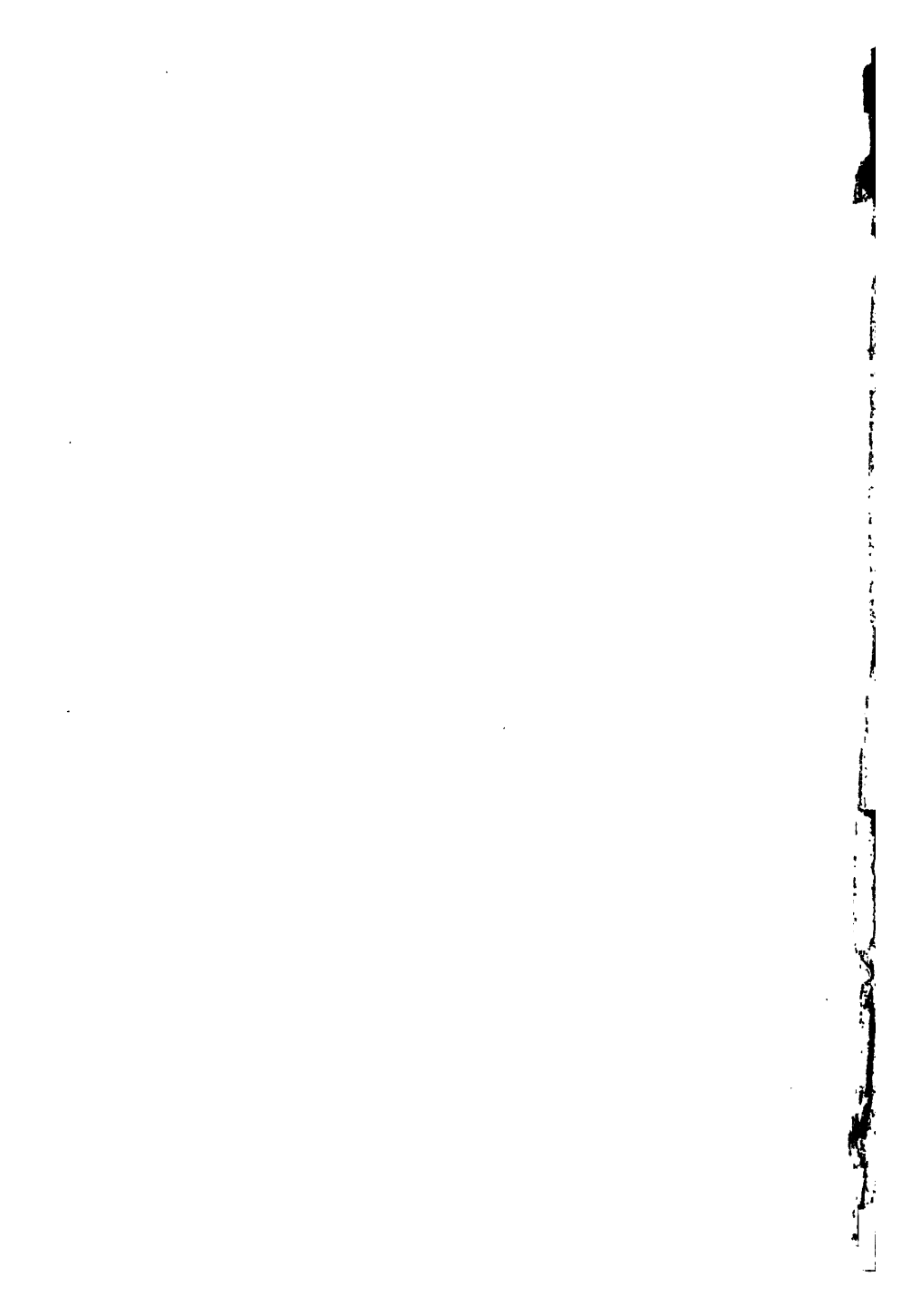
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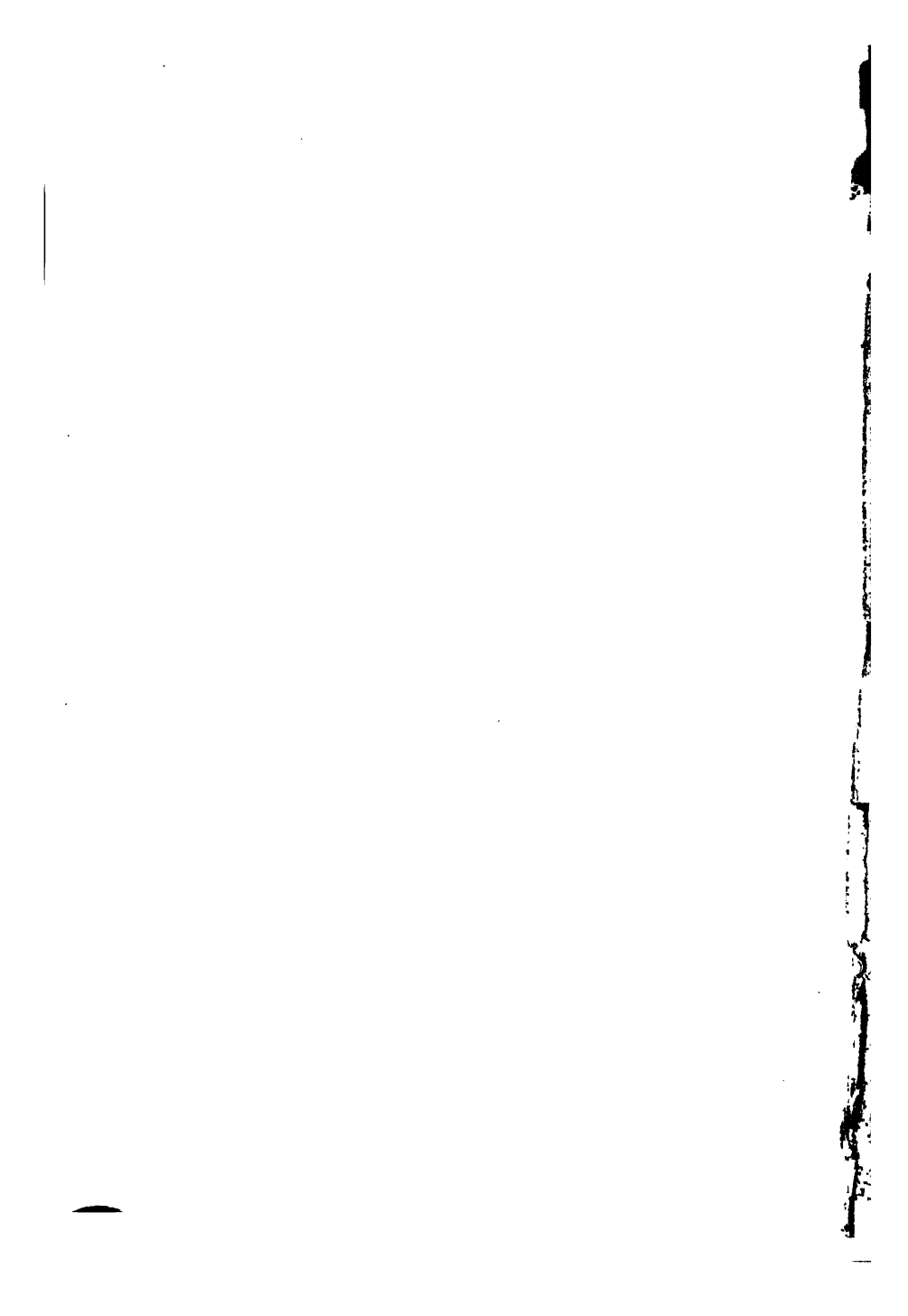




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Charlotte Greenwood

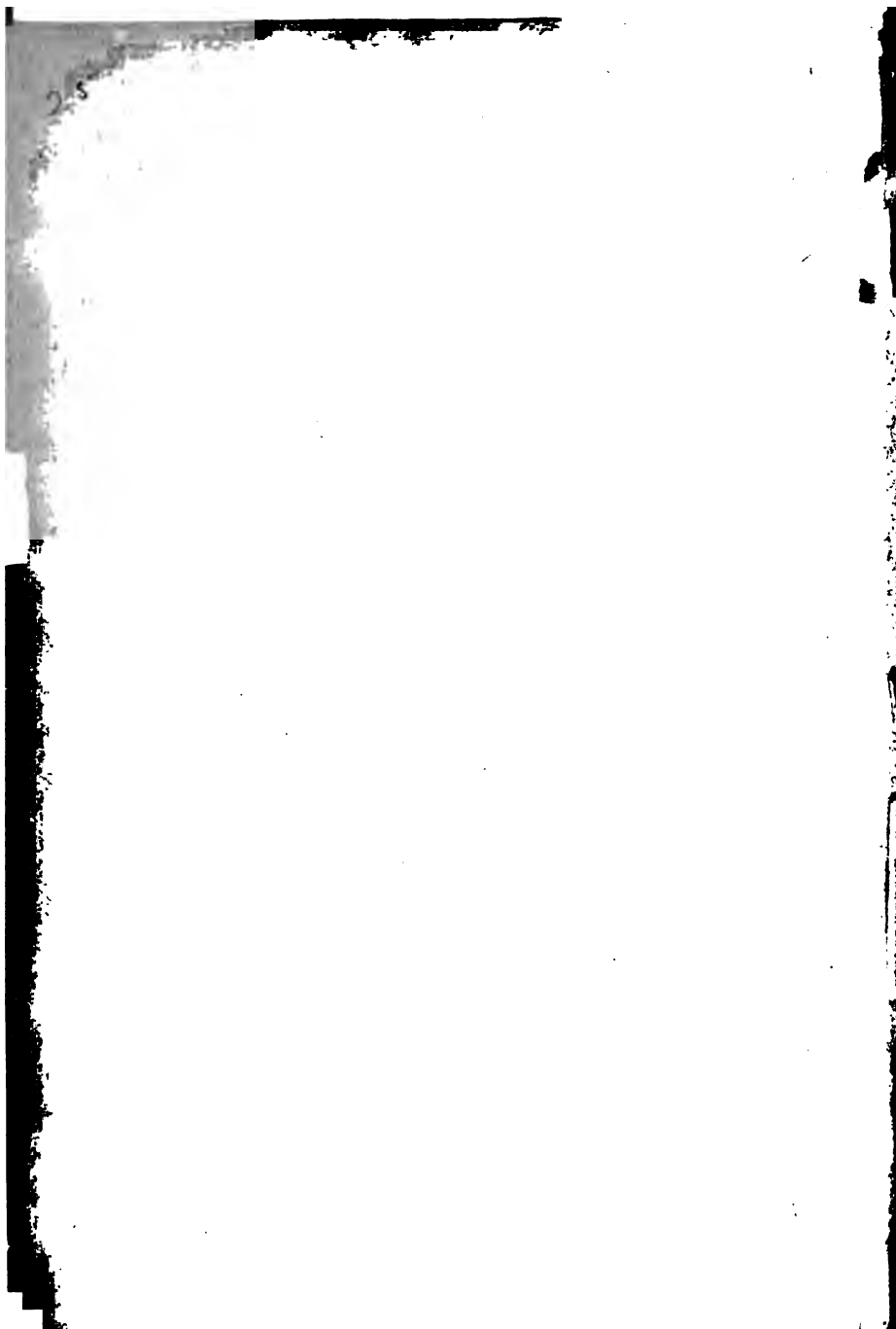
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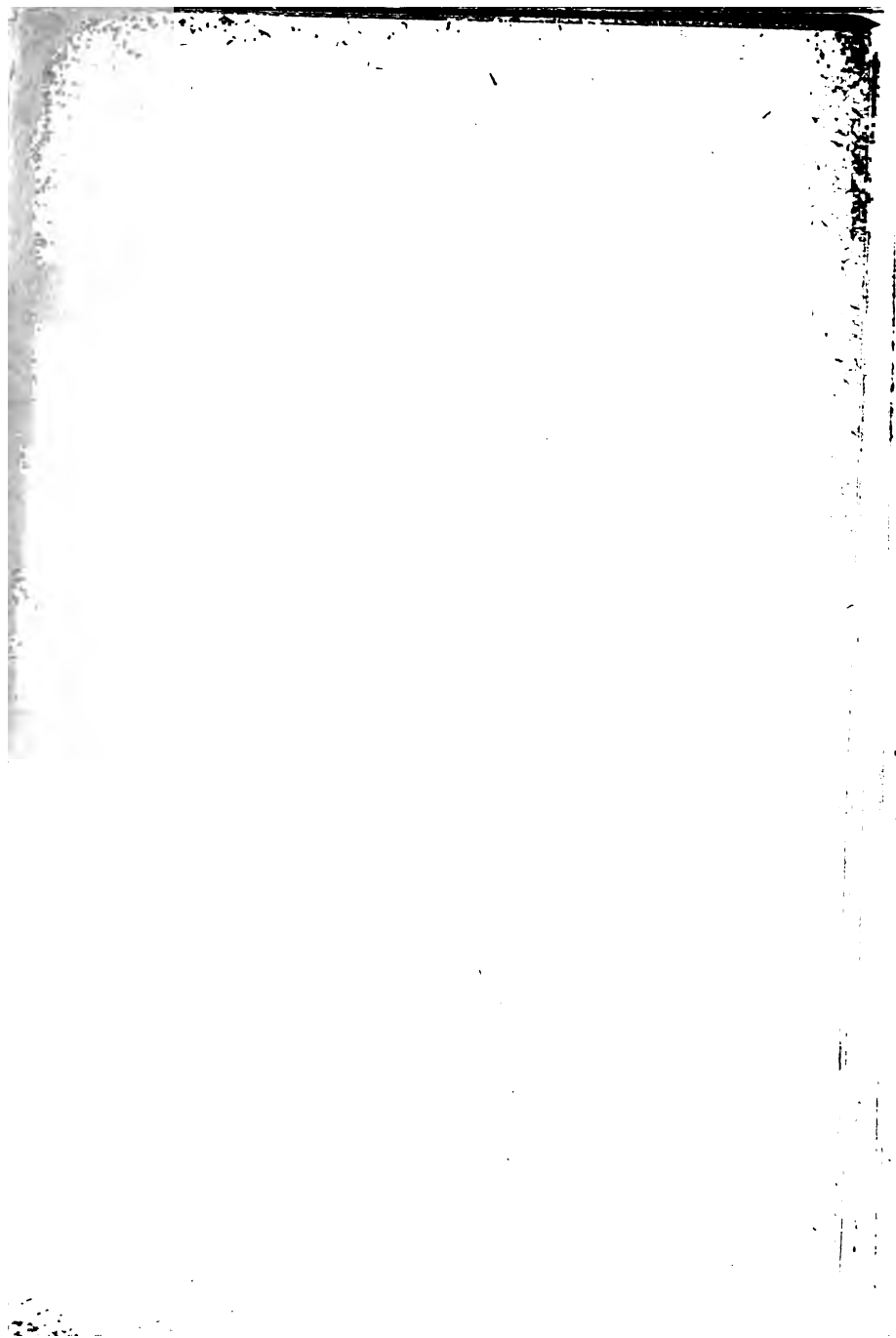


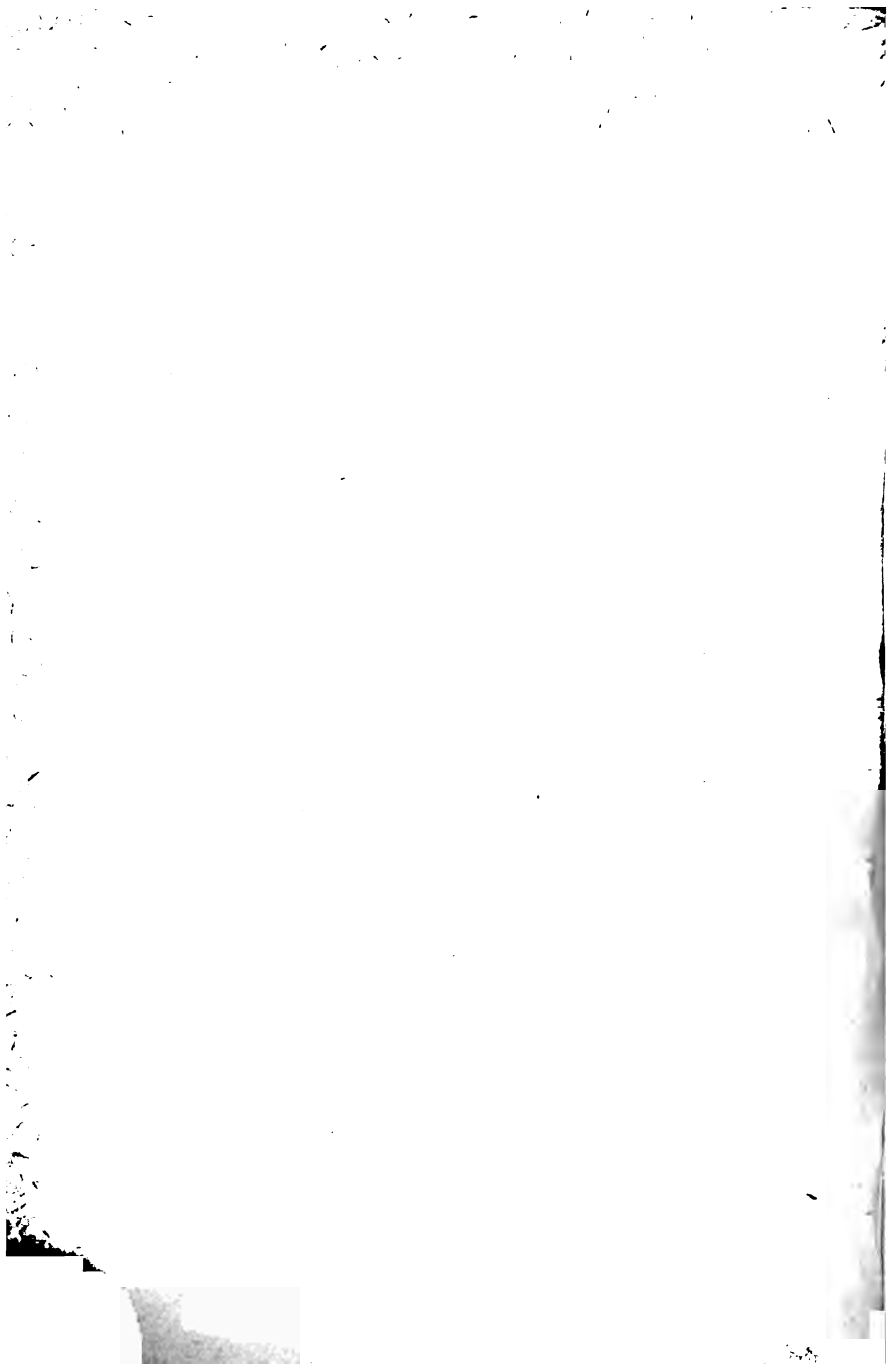
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Charlotte Greenwood

11 - 1 - 1881







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HOUSEKEEPER'S COMPANION

COMPILED BY
BESSIE E. GUNTER

*For whom he means to make an often guest
One dish shall serve ; and welcome make the rest.*
—HALL.

NEW YORK
JOHN B. ALDEN, PUBLISHER
1889

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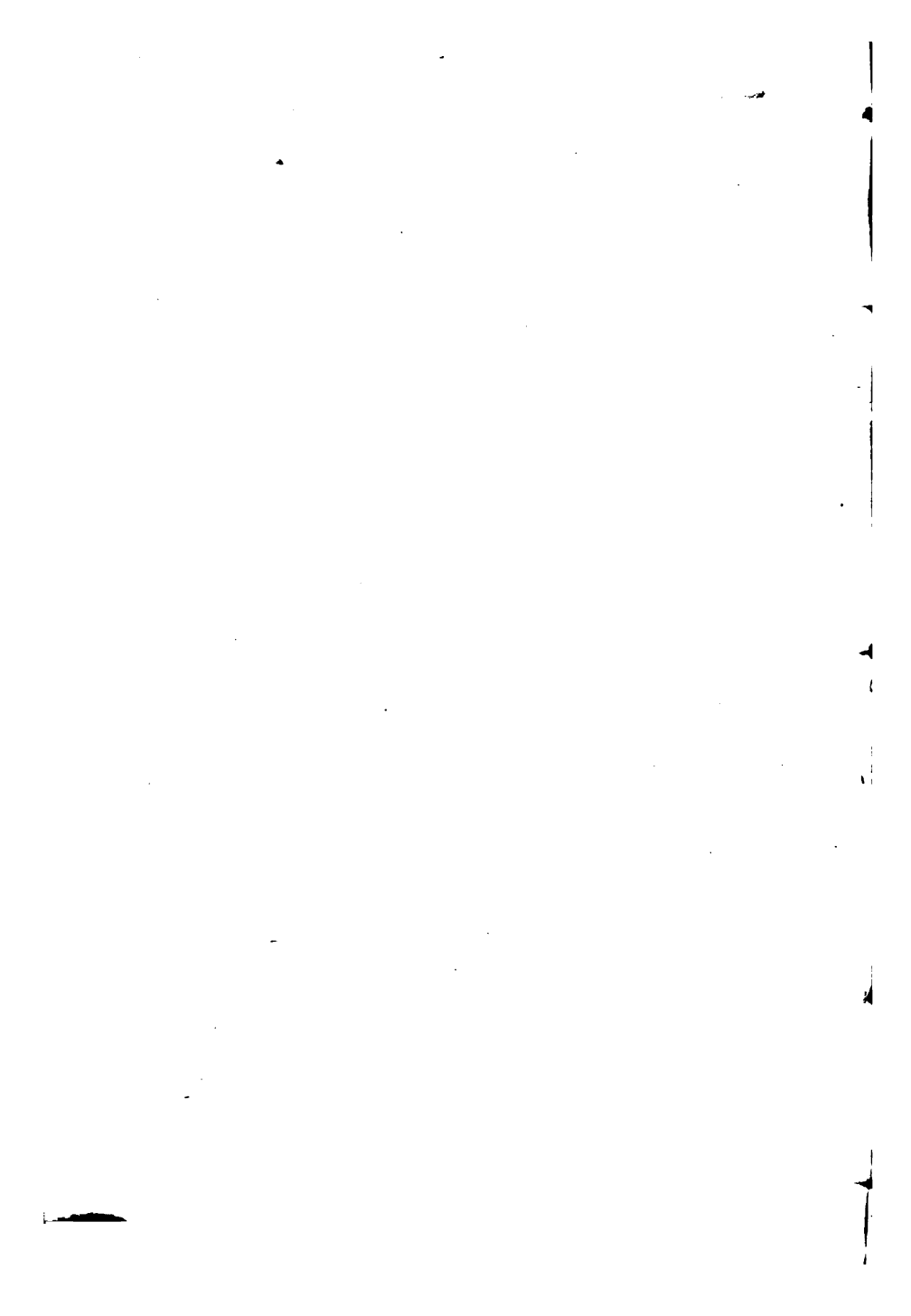
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It is not claimed that the receipts collected in this book are original with the contributors, but that they have been tried and are recommended by them. The compiler of these receipts has sufficient confidence in the experience and reputation of the contributors, almost all of whom are personally known to her, to justify the hope that they will stand the test of the most critical. Many of these receipts have been used in their families for several generations, others we think will show that the contributors have kept pace with the times and selected the best of those of more recent introduction.

The prime object of the compiler of these receipts is to raise money for a charitable object, but she also hopes to bring within the reach of others many valuable receipts.

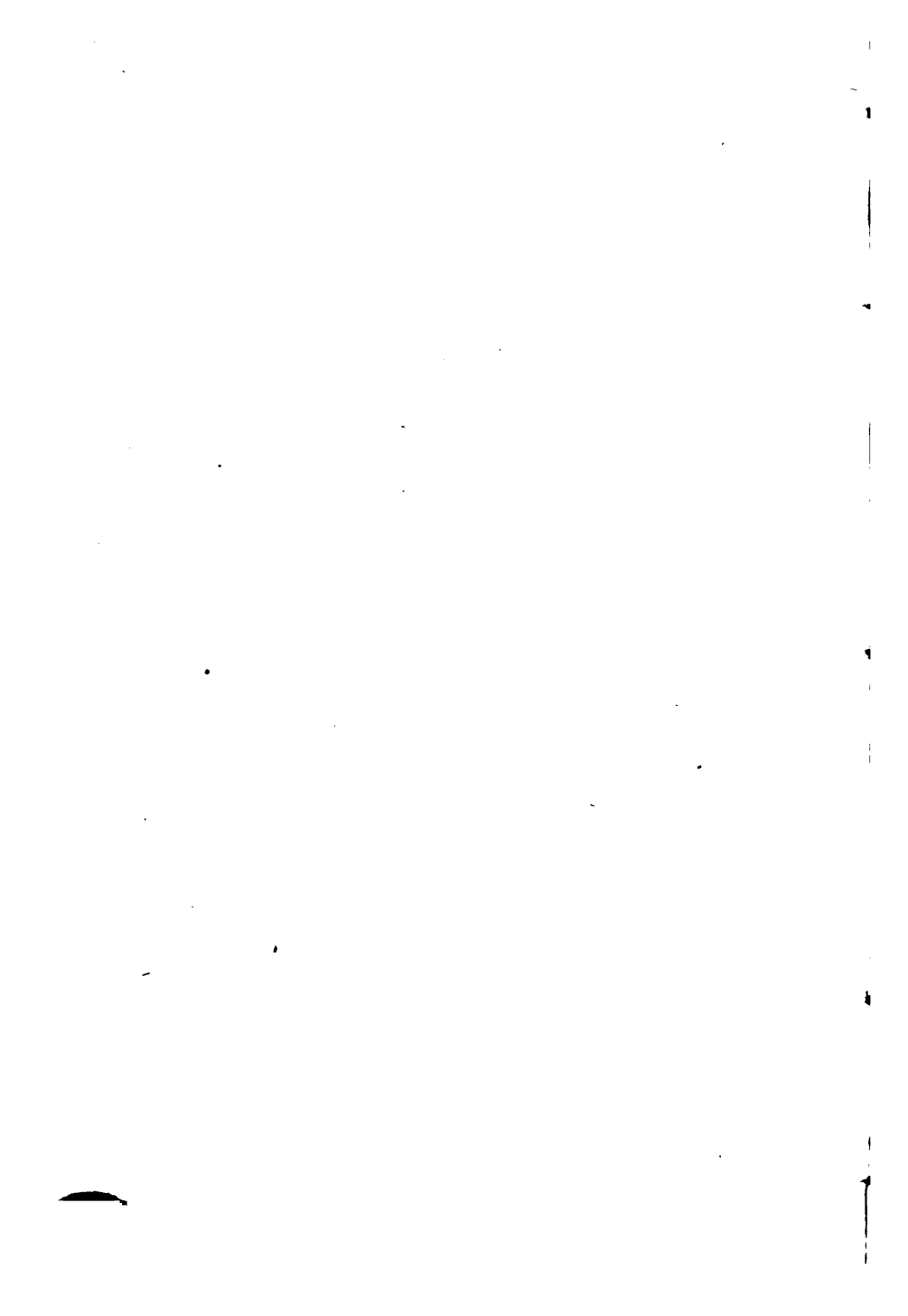
BESSIE E. GUNTER.

ACCOMACK, C. H., Virginia, August, 1889.



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HOUSEKEEPER'S COMPANION.

SELF-WORKING HOP YEAST.

Boil two ounces of hops in four quarts of water for one half hour, strain off the liquor and let it stand till lukewarm, when add one half pound brown sugar and two heaping spoonfuls of salt. Use sufficient of the liquor to beat up one pound of the best flour, and gradually mix in. Let it stand till it ferments (which in cold weather may not be for a week), stirring it frequently, then add three pounds of potatoes well mashed. After it ferments again, strain and bottle. It will keep good as long as it lasts in any weather or in any place.—MRS. J. E. N.

YEAST.

Boil one quart of Irish potatoes in three quarts of water. When done, take out the potatoes, one by one, on a fork, peel and mash them fine in a tray with a large iron spoon, leaving the boiling water on the stove during the process. Throw in this water a handful of hops, which must scald, not boil, as it turns the tea very dark to let the hops boil. Add to the mashed potatoes a heaping teacupful of powdered white sugar and half a teacupful of salt; then slowly stir in the strained hop tea, so that there will be no

lumps. When milk-warm add a teacupful of yeast and pour into glass fruit jars, or large, clear glass bottles, to ferment, being careful not to close them tightly. Set in a warm place in winter, a cool one in summer. In six hours it will be ready for use, and at the end of that time the jar or bottle must be securely closed. Keep in a cold room in winter, and in a refrigerator in summer. This yeast will keep two weeks in winter and one week in summer.—MISS M. G.

YEAST.

Grate one pint of white potato, on which pour one quart of hop tea. Put this on to cook and let it come to a boil. Then take off the stove, and add one cup of salt, one of brown sugar, seven pints of cold water, and a pint of good yeast. Set in a warm place. This yeast will keep two weeks in warm weather and not sour, if kept in cool place.—MRS. T. E. C. C.

YEAST.

Take three large Irish potatoes, peel and grate them. To these put two quarts of boiling water. Let it stand till milk-warm, then add half teacupful of sugar and half teacupful of salt. After it works use one teacupful of yeast to one quart of flour.—MRS. G. T. G.

YEAST.

Peel and grate four large Irish potatoes. Stir in it one quart of boiling water, half teacupful of sugar, one third teacupful of salt. Stir all together and put over a kettle of boiling water and let it cook ten

minutes, stirring occasionally while cooking. Then let it cool and pour into it half teacupful of good yeast. Set away in a warm place and it will be ready to use in four hours.—MRS. W. B. P.

PEACH-LEAF YEAST.

- 6 medium sized Irish potatoes.
- 14 peach tree leaves.
- 1 quart of water.
- 2 tablespoonfuls of flour.
- $\frac{1}{2}$ teacupful of sugar.
- 3 tablespoonfuls of brisk yeast.

Put the potatoes, leaves and water on to boil, in a porcelain kettle. Mix the flour, with a little cold water, into a thick paste. When the potatoes are done mash them into the flour paste, mixing the whole smoothly. Strain the water the potatoes were boiled in, into this paste, stirring all well. Add sugar while it is hot, and the yeast when it is luke-warm. Set in a warm place to rise, and bottle the second day. This yeast should be made once a week, as it is better fresh. Peach tree leaves may be gathered in summer, dried in the shade, and kept through the winter.—MRS. DR. S. G. F.

YEAST.

The most perfect yeast is made by boiling six or seven medium potatoes until done, then mash through a sieve and add one pint of boiling water. Set aside until quite cold, then add one pint of ice water, one teacupful of good yeast, half teacupful of white sugar. Let it rise in a warm place, and put in a bottle tightly corked. Keep in a cold place.—MRS. E. L. C.

MADISON ROLLS.

1 quart of flour.

1 egg.

1 tablespoonful butter or lard.

1 medium size potato.

1 teacupful of yeast, made by above receipt.

Add water or milk if not wet enough. Set in a warm place to rise, and, when light, roll on a board and cut out with a round shape (top of yeast powder box will do). Let it take a second rise and bake in a hot oven ten minutes. A little salt.—MRS. E. L. C.

YEAST AND BREAD.

3 tablespoonfuls of flour.

2 tablespoonfuls of salt.

2 tablespoonfuls of sugar.

Scald by pouring one pint of boiling water over them and let stand till cool. Then add two yeast cakes or equal amount of soft yeast, and let it rise. Take one dozen good sized potatoes, boil and mash, then add three quarts of hot water and let it stand till cold, then mix with the above yeast. Let the whole stand till it ferments, when it is ready for use. Wet the flour entirely with the above solution and put the bread in the baking pans, and in a short time it will rise sufficiently to bake.—MISS S. A. L.

SPONGE FOR ONE QUART OF FLOUR.

1 large potato.

3 tablespoonfuls yeast.

1 heaping teaspoonful of sugar.

Mash the potato, mix the sugar and yeast

thoroughly, and set in a warm place to rise. It should be made about four hours before needed.

LOAF BREAD.

1 quart of flour.

1 piece of lard, size of small walnut.

1 egg.

1½ teacupfuls of water.

The above directed sponge.

The quantity of water depends very much on the flour; some brands take more than others. Bread is better made as soft as it can be handled.—MRS. DR. S. G. F.

TURNSOVERS.

Sponge for 1 quart of flour:—Crumble a boiled Irish potato in half a cup of water and let it cool.

1 tablespoonful of this sponge.

1½ tablespoonfuls of yeast.

2 tablespoonfuls of flour.

1 tablespoonful of sugar.

Stir all together and set in a warm place to rise. This takes two or three hours, and has bubbles on top when well risen.

Work the above sponge into

1 quart of flour.

1 tablespoonful of lard.

1 teaspoonful of salt.

2 teacupfuls of water.

Set to rise for five or six hours. Then roll out, cut in round pieces, grease, turn one side of the dough over, so as to make it meet in the middle of the round piece. Set them behind the stove to rise again. This takes about forty minutes. Then put

in a hot oven to bake. This should take fifteen or twenty minutes.—MRS. PROF. B. P.

YEAST ROLLS.

1 quart of flour.

5 eggs.

1 tablespoonful of lard.

1 tablespoonful of sugar.

1 teacupful of yeast—a pinch of salt.

Mix all together and if too stiff add a little warm milk or water. Knead until smooth. Set to rise and when light knead a second time. Make into rolls and set to rise again.—MRS. M. O.

POCKETS.

4 large Irish potatoes boiled and passed through a cullender.

4 eggs well beaten.

1 teacupful of yeast.

1 teacupful of lard or butter.

1 tablespoonful of salt.

1 tablespoonful of sugar.

1 quart of flour or enough to make a stiff dough.

For tea make them about eleven o'clock. An hour or more before you wish to bake, make them out like biscuit, not to touch in the pan, and bake ten minutes in a quick oven.—MRS. T. E. C. C.

RUSK.

Take as much yeast bread dough after first rising as will fill a baking tin. Beat together two eggs, one teacupful sugar, one small tablespoonful butter or lard and teacupful of milk. Work it well in the

dough and set to rise again (which takes about two hours) after which make into rolls and put in tins. Then sprinkle cinnamon and sugar over them and lastly put a small piece of butter on each roll. When sufficiently risen, bake.—MRS. T. C. P.

SALLY LUNN.

1 quart of flour.

1-4 lb. of butter.

4 eggs.

1 teacupful of yeast with new milk enough to make a stiff batter.

It is important to set it to rise in the pan in which it is to be baked. Make up in the morning for tea, and late at night for breakfast. Eat very hot.—MRS. W. H. B. C.

SALLY LUNN.

Warm a quart of milk, with a quarter of a pound of butter or lard. Beat up three eggs very light with two tablespoonfuls of sugar, one teacupful of yeast and flour enough to make it stiffer than pound cake. Add a little salt. Set to rise in the morning at 10:30 o'clock in cold weather, later in warm. Butter a pan an hour and a half before tea and pour it in. Let it rise a second time and bake an hour.—MRS. E. F. G.

QUICK SALLY LUNN.

1 egg.

3 small tablespoonfuls sugar.

1 pint of flour.

1 teaspoonful of salt.

1 teacupful of sweet milk.

Butter size of an egg.

2 teaspoonfuls yeast-powder, stirred in just before baking.

Bake in an ordinary cake pan, and, when necessary, double the above quantities.—MRS. E. F. N.

SALLY LUNN.

1 quart of flour.

1 teacupful of sugar.

1 teacupful of melted lard.

4 eggs.

1 pint sweet milk.

3 teaspoonfuls of yeast-powder.

1 teaspoonful of salt.

Bake quickly in a hot oven.—MRS. J. T. J.

MUFFINS.

3 eggs.

1 quart of flour.

1 teacupful of yeast.

2 tablespoonfuls of sugar.

Beat eggs very light, add yeast and milk. Make as stiff as pound cake batter or so it will drop off the spoon. Melt a piece of lard size of an egg and stir into the batter. Add salt to taste. Set to rise in the morning if for tea. Make over night for breakfast. Bake in muffin moulds.—MISS M. G.

CREAM MUFFINS.

5 eggs.

1 pint cream.

1 teaspoonful yeast-powder.

Flour enough to make like fritter batter.

A little salt.

Bake in puff tins, or drop like buns. To be eaten as soon as baked. These are delicious.—MRS. M. O.

MUFFINS.

- 1 quart of flour.
- 1 pint of sweet milk.
- 4 eggs.
- 3 tablespoonfuls of cream or butter size of an egg.
- 1 good tablespoonful of sugar.
- 2 teaspoonfuls Royal baking powder.
- A little salt.—MRS. E. F. N.

HASTY MUFFINS.

Beat four eggs separately. Add one quart of milk, one quart of flour, a small piece of melted butter about the size of a walnut and a little salt. Beat the whole until very light. They will not succeed if the oven is opened during the baking, that is, until nearly done.—MRS. T. T.

POP-OVER MUFFINS.

One quart of milk, one pint of flour, three eggs, one tablespoonful of butter. Beat whites and yolks separately. A little salt.—MRS. E. H.

MUFFINS WITHOUT EGGS.

One pint of buttermilk or sour milk, one tablespoonful of butter, one teaspoonful of salt, one teaspoonful of soda dissolved in a little hot water, one and one half pints of flour. Bake in buttered tins immediately.—MRS. V. C. P.

TEA BREAD.

Three eggs beaten very light, one pint of flour,

milk enough to make the consistency of waffle batter. Bake in buttered tins in a quick oven. Small tins or cups preferred.—MRS. DR. W. A. T.

FLANNEL CAKES.

- 1 pint of flour.
- 1-2 pint of meal.
- 1 teacupful of yeast.
- Sugar and salt to taste.

Milk enough to make batter stiff enough to run off the spoon. Set to rise over night.—MISS M. G.

BUCKWHEAT CAKES.

- 1 pint of buckwheat flour.
- $\frac{1}{2}$ pint of flour.
- 2 eggs.
- 1 teacupful of yeast.
- Milk sufficient for a tolerably thick batter.

Set to rise over night. In morning add sugar and salt to taste.—MISS M. G.

BUCKWHEAT CAKES.

- 1 pint of buckwheat flour.
- $\frac{1}{2}$ teacupful of yeast.

Make stiff batter with milk. Set to rise over night. In the morning stir in a little molasses and salt and a pinch of soda.—MRS. J. J. G.

OATMEAL CAKES.

Take one egg, well beaten, two tablespoonfuls of oatmeal that has been previously boiled, two tablespoonfuls of graham flour. Mix well and thin to the desired consistency with sweet milk.—G.

STALE BREAD CAKES.

Take one quart of stale bread, crumble fine and soak well in water. Press the water from the bread, and add two eggs, one tablespoonful of sugar, one teaspoonful of yeast powder, a little salt and enough of the water in which the bread was soaked to make about as stiff as buckwheat batter.—MRS. M. C.

WAFFLES (sweet milk).

One pint of flour, one tablespoonful of corn-meal, two eggs, one quart of milk and a small quantity of salt. Beat the batter thoroughly before thinning it. They are nicer cooked by a slow fire.—MRS. E. F. G.

WAFFLES (sour milk).

One pint of flour, half pint of corn meal, one pint of buttermilk or clabber, which must be made sweet with a little soda, two eggs. Beat the eggs well.—MRS. E. F. G.

MARYLAND BISCUIT.

To one pound of flour add one ounce of lard rubbed in, one teaspoonful of salt and enough cold water to make a dry dough (it takes about one-half pint). Put the water in a little at a time, so as to be sure not to get it too moist. Then work the dough until in shape, lay it on a solid place and beat for half an hour. Don't add a sprinkle of flour after it is first mixed. When ready to mould do not cut them, but pull off pieces about the size of an egg, mould them in round balls and flatten them with your hand. Stick with a fork and bake in a quick oven about half an hour.—MRS. S. H. L. G.

BEATEN BISCUIT.

To one quart of flour, add one large spoonful of lard, one teaspoonful of salt and enough water to form a stiff dough. Knead and beat for half an hour or more, until the dough snaps and blisters. Place in a pan, without touching, bake in a quick oven, until they are perfectly hard around the sides.—

MRS. T. E. C. C.

WORKED BISCUIT.

Take one quart of flour, a piece of lard size of a hen egg, a little salt, and water enough to make a stiff dough. Work well, then bake in a stove heated so that you can bear your hand in it.—MRS. E. J. S.

BEATEN BISCUIT.

1 pint of flour.

1 tablespoonful of lard.

1 teaspoonful of salt.

Sufficient water to make a stiff dough, (a little sweet milk will make the biscuit brown nicely in baking). Beat till you have a smooth dough that will blister and snap as you beat it. Bake in a quick oven.—MISS B. P.

BISCUIT.

1 quart of flour.

1½ tablespoonfuls of lard.

1½ teaspoonfuls of salt.

1 teaspoonful of soda.

2 teaspoonfuls of cream tartar.

Water or new milk to make into a tolerably soft dough (not too soft). Handle lightly and quickly. Roll and cut out and bake quickly.—MRS. DR. S. G. F.

MILK RISING BREAD.

2 cups of milk.

2 " " warm water.

Flour sufficient to make a batter as stiff as pound-cake batter. Set this to rise in a vessel of warm water and keep it at a uniform temperature. Stir the batter occasionally, but with that exception it must not be shaken. After it has risen sufficiently pour it over flour enough to make a dough like yeast bread. Knead it well and put in pans to rise. When risen nicely bake in a slow oven. At the second rising it must be kept close and warm.—MISS S. A. L.

MILK RISING BREAD.

If you have a quart tin bucket with a lid, it is just the right vessel for a yeast dish. Take one quart of quite warm water, but not hot enough to scald the flour. Add one teacupful of warm sweet milk, one teaspoonful of salt, two tablespoonfuls of sugar and a little soda. Mix in flour enough to make a batter so thick that water will not rise on top. I set mine on the hearth of the cook stove. If the fire gets too warm, set it under the stove a little while, then return to the hearth. If you keep the yeast at the right temperature, you will have a nice bucket of foaming yeast in six hours. Then get your bread-pan, put in about four quarts of flour, a teaspoonful of salt, and two tablespoonfuls of sugar. Pour the yeast into the flour and mix the bread, adding enough warm milk to use up all the flour, making the dough rather soft. Knead until the hands will cleave from the dough. Make small loaves and bake in quick oven. The

loaves must have one hour to rise, before baking, in a warm place.—G.

CORN BREAD.

Three eggs beaten separately, one pint of sifted meal, one pint of sweet milk, butter size of an egg, a little salt, two teaspoonfuls of yeast powder, one tablespoonful flour. Beat all together, lastly stir in the whites of the egg.—MRS. M. O.

PUDDING BREAD.

One pint of searched meal, one tablespoonful of flour, one small teacupful of cream, three eggs well beaten, one fourth of a small teaspoonful of cream-tartar, sweet milk sufficient for a thin batter and a little salt. Bake in a baking pan or tin. A pinch of soda can be added.—MRS. E. J.-S.

PAN BREAD.

One pint of buttermilk, sufficient soda to make it sweet, one pint of corn-meal, three eggs, one teaspoonful of salt. Beat the eggs very light, then add the other ingredients. Add hot water to make the desired consistency. If clabber or sour milk is used, add a little lard or butter. Bake in an earthenware pan. This is very nice baked on a griddle as batter-cakes—MRS. E. F. G.

PAN BREAD.

Two eggs, one pint of sweet milk, one light pint of corn-meal.—Miss B. P.

AUNT LYDIA'S CORN BREAD.

Pour one pint of boiling milk on one quart of sifted

corn-meal, one level teaspoonful of salt. Beat very hard, add one quarter pound of butter, and five eggs beaten separately. Beat all together very hard. Bake in small tins quickly. Fill full; if well beaten, they will not run over.—MRS. V. C. P.

CORN MUFFINS.

Scald one pint of corn-meal with boiling water. Beat smooth, add one teaspoonful of salt, one table-spoonful of butter. When cool add one pint of milk and four eggs, beaten separately. Bake in buttered rings.—MRS. V. C. P.

BUNS.

Take one pint of meal, one egg, enough sweet milk to make of right consistency to drop smoothly from a spoon, a little salt.—MRS. T. E. C. C.

MARYLAND YELLOW PONE.

Scald three quarts or one gallon of meal. Let it stand until cool, then add half teacupful of flour. Stir with cold water until the ordinary consistency of corn-meal batter, and salt to taste. The art in this bread is entirely in the lightening and baking. It is necessary to have a small oven, which you can set inside the stove as it bakes too quickly in flat tins. Make up after dinner and pour it in the oven which must be slightly greased. Set the oven with the lid on, on the back part of the stove (mine is a range) where the bread will lighten gradually, but not bake, until tea is over. Then take the lid off the oven, set the oven inside the stove and have a good coal fire, and let the oven remain till morning. A thick crust

forms on top which you remove as you cut the bread, only a plate full at a time. You will find the bread as yellow and almost as sweet as pound-cake. Remove the crust only as you cut the bread, as that keeps it moist. You can set the oven in the stove and warm the bread as you like. This is the genuine "Old Yellow Pone of Maryland." It is so "fussy," don't know how it will sound in a receipt book, but the bread is excellent.—MRS. B. P.

GRAHAM BREAD.

One pint of Graham flour, one of bolted flour, half teacup of brown sugar, teacup of yeast, a piece of lard the size of an egg, a little salt. Knead well and set in a warm place to rise.—MRS. T. E. C. C.

COFFEE, TEA, AND CHOCOLATE.

COFFEE.

Take two pounds of good Java Coffee. Put it in a pan with a piece of lard the size of a hickory nut, to make it brown nicely. Roast slowly, stirring constantly, to keep from burning, until it is of a light brown color. To three pints of boiling water put five good tablespoonful or a good gill of ground coffee. Boil at least ten minutes, then take off and settle with a little cold water. Let it stand a short time before taking it to the table, so that it may settle well.—MRS. M. A. A.

COFFEE (*dripped.*)

$\frac{1}{2}$ pint of coffee.

8 coffee cups of boiling water.

Grind the coffee, take out the upper strainer of drip

coffee-pot, put in the coffee, put on the strainer and pour in the water.—MRS. DR. S. G. F.

COFFEE (*boiled.*)

Half-pint of ground coffee to one quart of boiling water. The white of one egg and half cup of cold water. Boil ten or twelve minutes, then pour in the half cup of cold water and let it settle five minutes before pouring out.—MRS. DR. S. G. F.

TEA (*green.*)

Two teaspoonfuls green tea, one large cupful of boiling water. Scald the tea-pot, pour in enough water to cover the leaves, let it stand a little while, then pour in the remainder of the water, and let it keep very hot but not boil until you are ready to use it.—MRS. DR. S. G. F.

TEA (*black.*)

Half tea cupful of best Fomosa Oolong tea, one and one half-pints of boiling water. Scald the tea-pot, put in the tea and pour the water over it. Boil fifteen minutes. If too strong, weaken with boiling water.—MISS M. G.

CHOCOLATE.

Scrape fine one square of Baker's chocolate. Put it in a pint of boiling milk. Boil five minutes, stirring constantly. Sweeten to taste.—MISS M. G.

A NICE ADDITION TO CHOCOLATE.

The whites of two eggs beaten light, half pint of cream. Whip together, add sugar and vanilla to taste. Put a dessert-spoonful on each cup.—MRS. U. B. Q.

EGGS.

BOILED EGGS.

Let the water be boiling when you put the eggs in and boil two and a half or three minutes as preferred.—G.

BOILED EGGS.

Boiled-eggs to be hard should boil at least fifteen minutes. To make soft-boiled eggs: pour over them boiling water, and set near the fire on the hearth for seven minutes. They will then be done evenly through, if boiled the white is apt to get hard.—MRS. V. C. P.

POACHED EGGS.

Let the eggs be perfectly fresh and let there be boiling water at least two inches deep in the pan. Break the eggs carefully, just over the water or in a spoon, so that they may be slipped into the water with their shape preserved. Take them up in a large perforated spoon. Cover with fresh melted butter and sprinkle with salt. Never pepper as some persons do not use it, and it mars the appearance of the dish.—MRS. S. T.

SCRAMBLED EGGS.

Beat eggs very light and season with a little pepper. Have the pan very nice and clean and dry. Heat the pan, grease sufficiently with butter to season the eggs, then pour in the eggs and stir constantly till done.—G.

EGG MULLED IN TEA OR COFFEE.

Prepare a cup of tea or coffee to taste. Pour

gradually on an egg, beat well while mixing. This is nourishing and palatable for invalids.—MRS. V. C. P.

OMELETTE.

Beat the yolks and whites of five eggs separately till light. Add to the yolks a small portion of the whites and a half a teacup of lightly sifted flour. Beat well, then add the balance of whites, two and one half teacupfuls warm water and a teaspoonful of salt. Fry a light brown in boiling butter, fold double and serve hot.—MRS. DR. J. T. W.

OMELETTE.

One egg, one tablespoonful of flour, half-gill of milk, piece of butter size of a hickory nut, a little pepper and salt. The yolk of the egg and the other ingredients to be beaten together thoroughly, then beat and add the white of the egg to it. Put in your tin and bake quickly.—G.

OMELETTE.

Heat three gills of milk with a dessert-spoonful of butter. Beat four or five eggs thoroughly with a tablespoonful of flour, a teaspoonful of salt and a little cold milk. Mix the eggs and flour with the cold milk, stirring fast. Put the mixture in a buttered dish large enough to hold it. A very palatable and beautiful dish for breakfast.—MRS. N. W. C.

OMELETTE.

Heat a frying-pan with enough butter to cover the bottom of the pan. While the pan is being heated,

beat three eggs with a salt-spoonful of salt and a quarter of a salt-spoonful of pepper, and pour them into the pan. As the eggs cook break them with a fork and lift them a little from the pan, so that the uncooked part can run down on the pan. Continue to do this until the omelette is cooked as much as desired. Fold together, turn out on a hot dish and serve.—MISS C.

FRIED BAKER'S BREAD.

Instead of baker's bread, porous yeast bread without lard can be used. Slice as usual, dip in a sauce made of milk and eggs, seasoned to taste with pepper and salt, and fry brown in melted lard or butter. Nice breakfast dish with omelette.—MRS. DR. E. W. R.

BEAUREGARD EGGS.

5 eggs.

1 tablespoonful of corn starch.

$\frac{1}{2}$ pint of milk.

Lump of butter size of walnut, salt and pepper to taste.

5 squares of toast.

Boil the eggs twenty minutes. Take off their shells, chop the whites fine and rub the yolks through a sieve. Do not mix them. Now put the milk on to boil, rub the butter and corn starch together and add to the boiling milk. Now add the whites, salt and pepper. Put the toast on a hot dish, cover it with a layer of this white sauce, then a layer of the yolks, then the remainder of the whites and then the remainder of the yolks. Sprinkle the top with a little

salt and pepper, stand in the oven for a minute or two and serve. This is good and sightly.—MRS. WM. H. B. C.

EGGS WITH CREAM.

Boil hard one dozen eggs; put them in cold water to get cold; then peel and slice with care, in a baking dish which has been greased with butter, putting in alternate layers of egg, bread crumbs, pepper, salt and butter until the dish is filled, butter on top. Pour on a cup of cream, bake until brown.—MRS. T. E. C. C.

OYSTERS AND OTHER SHELL FISH.

RAW OYSTERS.

Pour cold water over the oysters in order to cleanse the shell before opening. Then open carefully, taking pains to keep them whole. They should be eaten as soon as possible after being opened. Let each one season them to suit the taste. A very pretty way to serve them is to scoop out a hole in a block of ice and put the oysters in that instead of in a dish.—G.

OYSTER FRICASSEE.

Melt one small cup of butter in a spider, put in two quarts of drained oysters, let them boil up once, push back from the fire and add one cup of milk, pepper to taste, one tablespoonful of flour, mixed in cold milk. Push back and cook until the oysters are done. Then add two beaten eggs, and pour over hot toasted crackers.—MRS. U. B. Q.

TO ROAST OYSTERS.

Roasted oysters are troublesome but good. Wash

and put on hot coals the oysters in the shell, the deep shell downwards to prevent the juice escaping. When they open, take off the upper shell, add a small piece of butter to each oyster. Loosen the oyster and serve hot on the shell.

Or put the oysters in a baking-pan, cover them over. When they open serve as above. Another way, and the easiest, is to select large deep shells, wash them, lay them in a baking-pan, put in the oven. When hot enough to melt quickly a small piece of butter, lay an oyster in each shell, close the oven. When the oysters curl on the edge, serve on the shells immediately. All oysters should cook quickly and be eaten hot.—MRS. V. C. P.

PANNED OYSTERS.

These are nearly as good as roasted oysters and not so troublesome. Put in a sauce-pan, over the fire, enough butter to cover the bottom when melted. When hot, pour in one quart of nice oysters, shake the pan until the oysters curl. Serve hot on toast. Some of the liquor may be added to the oysters in the pan.—MRS. V. C. P.

STEWED OYSTERS.

Have the vessel hot, then take the oysters out of their own liquor (never wash them in fresh water), with a fork, and put them in the vessel, stirring them so as to prevent burning or scorching. Cook quickly, when half done add to each quart of oysters, a piece of fresh butter the size of a large hen egg, half pint of cream or rich milk, the yolks of two eggs well whipped up, pepper and salt to taste and serve hot.—JUDGE G. T. G.

SCALLOPED OYSTERS.

Put in the scallop shells as many oysters as each shell will hold. Season with butter, salt and pepper, and a few dry bread-crumbs. Add a piece of butter just before serving.—MRS. S. T.

SCALLOPED OYSTERS.

Drain the oysters, place a layer of rolled cracker in the bottom of a buttered dish, then a layer of oysters. Sprinkle with pepper, salt and small bits of butter. Moisten with a little of the liquor, mixed with milk, then a layer of cracker, then oysters, and so on until the dish is full, having crumbs on top. Beat an egg into a little milk and pour over the whole and sprinkle with small bits of butter. Cover and bake half an hour. Remove the cover and brown on top before sending to the table.—MRS. A. T. J.

OYSTER PIE.

Fill an earthenware pan three-fourths full of oysters. Season with butter, pepper and milk. On sides of pan and on top, place rich pastry cut in thin strips and laid across each other so as to form squares.—MISS M. G.

OYSTER PIE.

Line a deep baking dish with rich pastry rolled thicker than for fruit pies, stick with a fork and bake. Pepper and salt the oysters, dredge them with flour, add lumps of butter, fill the dish three-fourths full, pour in the oyster liquor, cover with pastry and bake half an hour. Or you can stew the oysters, while the pastry is baking, pour in hot and serve immediately.—MRS. V. C. P.

TO FRY OYSTERS.

Have large fat oysters, take them on a fork, and dip one at a time, in yolks of two eggs well beaten, then in cracker dust, and fry in boiling hot lard.

—MRS. JUDGE G. T. G.

TO BROIL OYSTERS.

Put the required quantity of oysters in a cullender and drain off the juice. Then place them in a pan as if to stew, until all the liquor disappears. Then add pepper, salt and butter and turn them until they are brown. Then place the oysters on the toast prepared and pour melted butter over the whole.—MRS. M. H.

PICKLED OYSTERS.

Wash fifty oysters in their liquor, wipe them dry. Strain the liquor, add to it one dessert-spoonful pepper, salt, whole mace and cloves, and one pint of vinegar. Let the oysters come to a boil in the liquor, then drain them off with a skimmer. Boil up the seasoned liquor, skim it, and when cold, pour over the oysters.—MRS. W. R. H.

SPICED OYSTERS.

Pick and strain the oysters, wash them in a part of their own liquor, put the rest of the liquor on the fire. Boil and skim, add a few blades of mace, a few cloves and allspice and a small pod of red pepper and the oysters. When they have plumped and the gills curl, set them to cool. When cold, add vinegar to taste and sliced lemon. To each gallon of large salt-water oysters, one tablespoonful of mace, one of allspice, two dozen cloves, and half-pint of cider-

vinegar is the usual rule on the eastern shore of Virginia.—MRS. V. C. P.

PICKLED OYSTERS.

Take one gallon oysters, pick them out with a fork and put them in a vegetable dish. Slice a lemon, and with a half teaspoonful salt, a large pinch of red pepper, put the oysters on to stew. Stew them until they are done, then take them out with a skimmer. Then pour the liquor in which they were stewed into a pitcher. Take one pint of vinegar, put in a stew-pan with a lid, allow it to come to a boil. Put in the vinegar a pinch of cloves and mace and a tablespoonful of allspice. Take off the fire. Then mix with one pint of the spiced vinegar, one pint of the liquor in which the oysters were stewed, and pour over the oysters. If that does not cover them well, take half cupful of cold vinegar, some of the liquor in which the oysters were stewed and cover them well.—MRS. S. S.

PICKLED OYSTERS.

Use only the largest and best. Drain them, lay them in a pan and pour on boiling water. Stir them once or twice, then rinse them well in cold water. Put them in a kettle with fresh water and let boil up once. Fish out the oysters and lay on a dish or clean towel. Put the liquor of the oysters over the fire with some good vinegar, salt, cloves and cinnamon. When this boils throw in the oysters and let them remain five minutes. To be served when cold.—MRS. C. N.

OYSTER SOUP.

To each pint of oyster liquor, add a pint of milk, red pepper pods to taste (usually one), a little mace. When it boils skim it, add a root of chopped celery, quarter pound of butter (rolled in flour) and the oysters. Let come to a boil and serve hot.—MRS. V. C. P.

OYSTER SOUP.

One quart of oysters and the strained liquor from them; put on in a porcelain-lined kettle and stew ten minutes. Then beat the yolks of two eggs with about two tablespoonfuls of flour and thicken. Add one quart of new milk, a teaspoonful each of salt and pepper or a tablespoonful of grain pepper, and a quarter of a pound of butter. Boil five minutes longer and pour out immediately in a tureen with slice of toasted bread. If it stands at all it is not good. Clam soup is made in the same way. Also crab soup, except the latter requires a bunch of fresh thyme in it and a little water. Of course the crabs are just boiled and picked up and put on with milk at once.—MRS. E. L. C.

OYSTER SOUP.

Two quarts of oysters, one quart of milk, three tablespoonfuls of butter and one teacupful of water. Strain the liquor from the oysters, add to it the water, and set it over the fire to heat slowly in a covered vessel. When it is near boiling, season with pepper and salt. Add the oysters, and let them stew until they ruffle on the edge (this will be in about five minutes). Then put in the butter with the milk,

which has been heated in a separate vessel, and stir well for two minutes.—MRS. W. R. H.

BOILED CLAMS.

Put them in a pot of cold water and boil until the shells open. Then take them out of the water and take the clam out of the shell. Put on a warm dish and season with melted butter and pepper.—G.

TO ROAST CLAMS.

Put them in the stove and let them stay until the shells open. Take them out, take the clam from the shell, put on a warm dish and season with butter and pepper.—G.

TO FRY CLAMS.

Take one dozen raw clams. Open them and chop them very fine on a hard board. Mix them with one egg well beaten, a little flour and pepper. Then fry in lard.—G.

CLAM SOUP.

Boil the clams till nearly done (about fifteen minutes), then open and chop fine. To twenty clams put one half-gallon of water, one onion, two tablespoonfuls of butter, a small bunch of parsley or thyme (if you have it). Just before taking off, add one quart of rich milk, and thicken with flour.—MRS. JUDGE J. E. H.

CLAM SOUP.

Fifty clams, one quart of milk, one pint of water, two tablespoonfuls of butter. Drain off the liquor from the clams and put it over the fire. add salt to

taste and let boil ten minutes. Then put in the clams, boil a half-hour quite fast, keeping the pot closely covered. At the end of the half-hour add the milk, which has been scalded but not boiled in another vessel. Boil again, taking care lest the soup burn, and put in the butter and serve immediately. Add one heaping teaspoonful of curry. If you desire a thicker soup, stir a heaping tablespoonful of rice-flour, put in with the hot milk.—MRS. W. R. H.

CLAM CHOWDER.

Open about thirty clams and chop fine; two nice size potatoes cut in blocks; a slice of pork, cut as the potatoes; one pint of tomatoes; an onion cut fine. Put this on to cook in about a pint of water, boil a half hour or longer, then add a little pepper, half a pint of milk, a piece of butter the size of an egg, or a little cream. Don't let it boil too dry, but let it be the consistency of vegetable soup when done. Season with a little thyme and serve hot.—MRS. T. E. C. C.

DEVILLED CLAMS.

Open carefully, so as not to break the shells, chop well, then mix with bread-crumbs, pepper and a little cream. Fill each shell, grate a little bread over the tops, add a small lump of butter, and bake until brown. Very nice for breakfast.—MRS. T. E. C. C.

SCALLOPED CLAMS.

Wash the shells of three dozen large hard-shell clams and put them over the fire in a sauce-pan with a close cover until the shells open, or use two large bunches of soft-shell clams, well washed, putting

them to bake in little dishes or scallop shells instead of clam shells after they are cooked. Peel and chop a medium size onion and fry it light brown with two tablespoonfuls of butter; chop the clams rather fine; when the onion is light brown, stir with it two tablespoonfuls of dry flour, add the chopped clams together with a cupful of rich milk or a little cream; season them with a level teaspoonful of salt, quarter of salt-spoonful of grated nutmeg and as much cayenne pepper as can be taken up on the point of a small knife blade; stew the clams gently for half an hour. Meantime arrange within a large dripping-pan some of the shells of the clams washed quite clean, or use instead some small dishes or silver scallop shells. When the clams are done, remove the sauce-pan containing them from the fire, stir in the yolks of six raw eggs, and put the mixture into the shells; set them in a very hot oven until they are slightly browned, and then serve them very hot, laying the shells or dishes on hot plates.—MISS. C.

TO PICK UP TERRAPIN.

Before cooking a terrapin allow it to swim about for three or four hours in cold water to cleanse it. Then wash it off and take it out and plunge it head first into a pot of boiling water. This will kill it instantly. Cover the pot up tight. Boil until feet skin easily. Then take off the feet, removing from them the skin and toe nails. Take off the under shell and take from it any meat that may cling to it. Remove the head and tail and carefully take the gall from the liver and any portion of the liver which looks greenish. It is best to cut all the liver possible off first and then

remove the gall. Do not pull or squeeze it or it will surely break. Remove the sand bag, which is a brown spongy substance which lies under the top shell on either side of the ridge and can easily be distinguished. Pour all the remaining contents of the upper shell into a stew pan (leaving the four quarters as little picked up as possible) and stew with butter, milk and cream and season with salt, and pepper if desired. Some use wine, I do not.—MISS M. G.

TERRAPIN WITH CREAM SAUCE.

Take a tablespoonful of butter and one of flour and put them into a sauce-pan over the fire until they bubble. Keep stirring until they are smoothly mixed, then begin to add cream or rich milk, stirring all the time. To one pint of terrapin meat, liver and juice, you allow one pint of cream. Season with salt, a little cayenne pepper and grated nutmeg, and then add the terrapin meat. After the terrapin becomes scalding hot in the sauce, and just before it is ready to serve, add the yolks of four raw eggs, beaten up a little, one gill of Madeira wine, a tablespoonful of lemon juice, and serve.—MISS C.

TURTLE.

Boil the turtle just as you would terrapin ; pick it up, then add pepper, salt, cream, milk about a pint, a nice size piece of butter, about a cup of water. Cook this about twenty minutes. Have ready four hard boiled eggs, cut in small pieces. Just before done add the boiled eggs, also an egg well beaten, and stir in quickly.—MRS. T. E. C. C.

STEWED LOBSTER.

Choose a live lobster which seems heavy in proportion to its size. Have over the fire a large potful of boiling water, containing a handful of salt. Plunge the lobster head first into the boiling water, which will kill it at once, and boil it steadily for twenty minutes or until the shell turns red. Take it out and as soon as it can be handled break off the claws and tail, and carefully remove the soft fins which lie close to the body where the legs join it. I find an ordinary iron can-opener very useful in breaking apart the shell of the lobster. After the shell is separated so that the flesh can be reached, save all the green fat and coral, and the white, curd-like substance which lies close to the shell; remove all flesh from the claws and body, and cut it in half inch pieces. Make a sauce by melting a tablespoonful of butter over the fire with a tablespoonful of flour; when they bubble, gradually stir into them a pint of boiling water, or milk and water. Stir the sauce thus made until it is free from lumps, and has boiled two minutes. Then season it with a level teaspoonful of salt and quarter of a salt-spoonful each of white pepper and grated nutmeg. Add the lobster with all the coral and fat, and let it get scalding hot; then stir in, according to choice, either one tablespoonful of vinegar, lemon-juice or any good table-sauce or the yolk of a raw egg, and serve it immediately. Never put in the vinegar, table-sauce, lemon-juice or egg until just before the lobster is dished. When a richer dish is desired, use, in making the sauce, half a pint of boiling water and half a pint of cream, and omit the vinegar,

table-sauce or lemon-juice. The yolk of the egg may be used with the cream.—MISS C.

LOBSTER SALAD.

Extract the meat from the body and claws of a boiled lobster, cut it small; mash the coral well with the yolks of two hard-boiled eggs; mix with the lobster meat; season with a little salt and cayenne and a spoonful of mustard. Pour over all the beaten yolks of two raw eggs, beaten until thick as cream with four tablepoonfuls of salad oil, two tablespoonfuls of vinegar. Serve on lettuce leaves.—MRS. V. C. P.

LOBSTER CHOWDER.

Put the lobster in a stew-pan with butter, pepper, salt, cream or cup of milk or more. Boil ten or fifteen minutes. Just as you take it from the stove, stir in a well beaten egg quickly, and serve hot.—MRS. T. E. C. C.

TO PICK UP CRAB.

After boiling or steaming, break off the claws, crack them and take out the meat. Then remove the upper shell and take out carefully the dead men and sand bag. Then separate the meat from the bones.—MRS. J. J. G.

SOFT CRAB.

Raise the back of the live crab, remove the dead men, fry in butter. Serve in cream gravy seasoned with salt and pepper.—MRS. V. C. P.

HARD CRABS FRIED.

Take off the shell and claws, while alive. Take

out the fat and put in a dish ; take out the dead men Roll the crabs with the rolling-pin to break the shells. Sprinkle them with salt, pepper and flour. Fry in butter. When done, take from the pan, add to the gravy more butter, the fat, and the meat picked from the large claws. When they have fried awhile, add a cup of cream, stir well a few minutes, then pour over the crabs. If parsley is liked, add a little to the gravy, chopped fine. I kill the crabs by steam before breaking them ; do not cook them.—MRS. V. C. P.

TO COOK CRABS AND CRAB SALAD.

Put a few small sticks of wood in a pot or kettle. Then put in the crabs and pour over them enough vinegar to keep them from burning ; cover and steam. When done, take them out and pick them up. They may be eaten with a dressing of melted butter, Worcester sauce, mustard, pepper and vinegar, or made into cakes, seasoned in the above manner and fried.—MRS. JUDGE G. T. G.

DEVILLED CRABS.

Cook as above directed. Then pick them up fine and add grated cracker, mustard, Worcester sauce, red and black pepper, salt and butter. Then return them to the top shell and bake.—MRS. JUDGE G. T. G.

TO DEVIL CRAB.

Boil the crabs and pick up. Season with salt and pepper to taste, sweet cream and a little Worcester sauce. Pack in the shells, sprinkle bread crumbs and bits of butter on top and bake a light brown.—MRS. E. L. C.

CRAB SALAD.

Line a salad-dish with the young and tender leaves of lettuce. Upon this, place the meat of a dozen boiled crabs, and pour over this a mayonnaise dressing made after the following receipt: Take a soup plate and in this rub well together two mustard-spoonfuls of made mustard, a little salt and red pepper. Then break into this the yolks of two eggs, rubbing all together well with a silver fork. Then add olive oil very gradually until you have a thick smooth paste, which must be thinned out with a little vinegar.—MRS. J. G. T.

HOT CRAB.

Boil and pick the crab. Cut the solid part into small pieces and mix with a little gravy or cream, seasoning and bread crumbs. Put all into the shell of the crab and put into the oven and brown. Serve while hot.—MRS. A. T. J.

CRAB PATTIES.

Pick the meat from the crabs, add the fat, season with salt and pepper, and to each dozen, add one beaten egg. Mould in flat cakes and fry in butter. Add cream and chopped parsley to the gravy. Serve over the crabs in a gravy boat. Dip the crabs in flour before frying.—MRS. V. C. P.

CRAB SOUP.

Fifteen or eighteen crabs cleaned alive (that is, fat taken out and put in a bowl), four onions and a bunch of parsley chopped fine, a dessert-spoonful of marjoram and thyme, a large lump of butter,

two or three tablespoonfuls of flour (to thicken it), five pints of water. Just before it is time to dish it, put in a teaspoonful of curry. Let it cook an hour. After it has cooked a half-hour, put in the bodies of the crabs, breaking them in two, also crack the claws. Sprinkle the crab with cayenne pepper and salt.—MRS. W. R. H.

CRAB SOUP.

One dozen crabs boiled and picked, one and one-half quarts of milk, three or four hard-boiled eggs. Let milk come to a boil, then throw in the crab meat. Chop the eggs and add to soup. Season with a good tablespoonful of butter and a little salt and pepper. After stirring all together for a few minutes, it is ready to serve.—MRS. J. G. T.

FISH.

TO BOIL FRESH FISH.

Wash well in salted cold water, sprinkle the fish with salt and pepper and tie in a clean cloth with a sprig of parsley. Cover with cold water except in case of salmon, when lukewarm water must be used, to preserve color. A fish weighing two pounds will require twenty minutes to cook. Drawn butter with hard-boiled eggs chopped fine, makes a very palatable sauce for boiled fish.—MISS B. P.

TO BOIL FISH.

Put them in a long pan, cover them with water and boil till done (which, for small fish, will be about fifteen minutes). Remove all scum when they begin

to boil. When done, drain off the water and with a slice put them on a hot dish and butter well.—MRS. JUDGE J. E. H.

TO BAKE SHEEPS-HEAD.

Use a large deep pan, so as not to crowd the fish. Sprinkle over the fish in the pan, salt and pepper. Dredge flour over it and lay lumps of butter about on it. Pour around the fish, milk and water in equal quantities until the sides of the fish are covered by it. Bake in a quick oven. Serve in its own gravy as sauce.—MRS. V. C. P.

BAKED FISH.

Cleanse the inside of any large, fresh fish—rock the best—and fill with a stuffing made of powdered cracker, butter, pepper, salt and one egg. Rub the outside of fish with salt and (Indian) meal, or sprinkle with some of the stuffing. Lay the fish in a baking pan with a gill of water. Bake thoroughly, and add to the gravy butter and a little sweet cream. Garnish with thin slices of lemon.—MRS. E. F. N.

SHAD.

For baking, select a large, fat shad; have it well cleaned, leaving on the head. Stuff with bread-crumbs, seasoned with salt, pepper and butter; sew up and bake in a pan large enough not to bend it. Serve with egg sauce.—MRS. V. C. P.

BAKED FISH.

An elegant dish for dinner, lunch or tea is any large fresh fish—rock the best—boiled and picked up as crabs. Then dress richly with a quart of sweet

cream, a quarter of a pound of butter, in which two onions have been fried and the onion strained out, a teaspoonful of black pepper, one ounce of salt, half a nutmeg and grated bread-crumbs, enough fish to fill a baking-pan of two quarts. Then put in the stove after mixing, and bake a light brown. Some bits of butter and a few bread-crumbs on top. This is much better than a fish baked whole.—MRS. E. L. C.

TO FRY FISH.

Have a hot pan and some boiling-hot lard in it or the drippings of fat meat (equally good.) After the fish have been properly prepared, dredge them in flour and put them in the pan and fry.—G.

TO FRY SHEEPS-HEAD OR SHAD.

Split in two, take out the backbone and fry each half whole.—MRS. V. C. P.

TO BROIL FISH.

Heat the pan, grease it to keep the fish from sticking. Then put the fish in and turn once or twice. When done, butter well and serve on a hot dish. It can be broiled inside the stove.—MRS. JUDGE J. E. H.

FISH SOUP.

Boil two trout or any kind of fish in three quarts of water. When done, pick all the bones out. Boil eight or ten Irish potatoes and a half-dozen onions, slice them and put them with the picked fish in the water in which the fish were boiled. Let it stew well, and then add a pint of sweet milk. Put a piece of butter about the size of an egg in a tureen and pour the hot soup on it.—MRS. DR. W. A. T.

STURGEON SALAD.

Boil one pound of sturgeon well done, then chop it very fine, removing all the fat and gristle. Make a dressing of one teaspoonful of mustard mixed smoothly with a little vinegar, then add three tablespoonfuls of best olive oil, stirred in drop by drop, the yolks of six hard-boiled eggs finely powdered, one teaspoonful of salt, also pepper, three cucumber pickles chopped fine. Pour the dressing over the sturgeon, just as you are going to eat it. Put in a salad bowl and garnish with lettuce leaves and the whites of the eggs cut in rings. This receipt is for only one meal, as it will not keep like fowl salad.—
MRS. M. A. P.

SHRIMP PIE.

Two quarts of shrimps, one small loaf of bread, one tablespoonful of butter. Stew a quart of tomatoes until nearly done, crumb the bread into a little milk, add butter, black pepper, and a little salt. Put layer of bread on bottom of dish, then shrimps, then tomatoes and so on, letting last layer be of bread-crumbs. Bake in an earthen bake-pan or porcelain-lined silver.
—MRS. J. G. T.

POULTRY.

TO ROAST A TURKEY.

Let the turkey hang in the air twenty-four hours after it is cleaned. For stuffing, take one and one half pints of bread-crumbs, three tablespoonfuls of butter, two tablespoonfuls of celery seed, one tea-

spoonful of salt, two teaspoonfuls of black pepper, two well beaten eggs. Plump out the breast of the fowl thoroughly. Place in the dripper with sufficient water to steam well, and keep the fowl well dredged and basted. A bird of fifteen pounds will require three hours to bake, as you have to bake slowly to insure a done fowl.—MISS B. P.

TURKEY OLIO OR SALAD.

An equal quantity of turkey chopped fine, and celery cut coarser than the meat. To a turkey allow one dozen eggs, eight of them to be boiled hard. Mash the yolks smooth with melted butter or salad oil. When smooth, add the beaten yolks of the four raw eggs beaten with salad oil until thick. Beat hard, add three teaspoonfuls of mixed mustard, salt, pepper and vinegar to taste. Chop fine half pint of yellow pickle, mix well with the turkey, and pour the dressing over it.—MRS. V. C. P.

TO BOIL AND DRESS CHICKENS.

Cover the chickens with water and boil till done. When they begin to boil, remove the scum that rises on top. For the dressing, boil hard five eggs (for two chickens), divide in half, take out the yolks and mash well with a little butter. Skim from the top of the water in which the chickens were boiled one quart and add the yolks and butter and two teaspoonfuls of flour smoothly mixed with a little water, and boil till it thickens. Keep the chickens hot and pour this dressing over them, after decorating them with the whites sliced.—MRS. JUDGE J. E. H.

TO FRY CHICKEN.

This dish is best when the chicken is killed the same day it is to be cooked. Cut off the wings and legs, cut the breast in two and also the back. Wash well and throw in weak salt and water to extract the blood. Let it remain for half an hour or more. Take from the water, drain it and lay on a dish; sprinkle a little salt over it and sift flour thickly first on one side and then on the other, letting it remain long enough for the flour to stick well. Have ready in the frying-pan some hot lard, in which lay each piece carefully, not forgetting the liver and gizzard. Cover closely and fry till a fine amber color. Then turn over each piece and cover well again, taking care to have the chicken well done yet not scorched. Take the chicken up and lay in a warm dish near the fire.—G.

TO BROIL CHICKEN.

Kill the chicken the day it is to be cooked. Clean nicely, split open in the back. Drain it well and grease well with butter. Put on the broiling iron with the inside of the chicken down. Let it cook principally from this side but turn often till the outside of the chicken is of a bright, yellow brown. Keep it well buttered while cooking and when it is done pour over it melted butter. A chicken to broil should be fat but should not weigh over one pound before it is killed. Smaller size than that is preferable to larger.—G.

SMOTHERED CHICKEN.

Chickens can be cooked in this way weighing from

one and a half to two and a half pounds. Clean nicely and split open in the back as if to broil. Rub well with butter and put in a pan with a little water. Baste frequently and when done pour over it melted butter.—G.

CHICKEN PIE.

Cut up one or two plump young chickens and stew them nearly done in water enough to come up well around but not over them. Then skim out the chicken, season the broth to taste with pepper and salt, thicken it with a large tablespoonful of flour rubbed smooth in two tablespoonfuls of butter and the yolk of an egg. For the crust, rub into three teacupfuls of flour, two-thirds cup of butter or butter and lard together, one teaspoonful baking powder and as much salt; add water enough to roll out without sticking. Keep the materials for the crust as cool as possible, next line the sides, but not the bottom, of a deep pudding dish with the pastry. Lay the pieces of chicken in smoothly, seasoning them with salt and pepper as needed, pour the gravy over and cover with a pretty thick crust. Leave an opening in the center for the escape of steam, pinch the edges closely to keep in the gravy, and bake in a good oven from forty to forty-five minutes. It is always well to reserve some gravy to send to the table in a tureen, to be served with the pie should it happen to have cooked away the gravy too much, as it is quite apt to do.—G.

CHICKEN CROQUETTES.

Boil a hen or pullet; when cold remove all the skin

and chop very fine. Season with one teaspoonful of pepper, one of salt, one nutmeg, juice of half a lemon, one teacup of cream and quarter of a pound of butter in which two onions have been fried and strained out, two sprigs of parsley, chopped fine. Pack in a wine glass and turn out, dip it first in yolk of egg, then in cracker dust and fry a light brown. They are best with green peas.—MRS. E. L. C.

JELLIED CHICKEN.

This is a nice dish for tea or lunch in spring. One large young hen boiled very tender in as little water as possible. Keep the water boiling while preparing the chicken and if the weather is rather warm, dissolve half a sheet of gelatine in about a pint of it. Mince the chicken and add five hard boiled eggs cut up. Season with the juice of one large lemon, three teaspoonfuls of mixed mustard, a dash of red pepper and a little of the oil from the pot. Line a mould (pea-dishes or salad bowls make good moulds) with rings of hard boiled eggs, put the mixture in and pour over and around the gelatinized water. Turn out like a hogshead cheese and you have a handsome dish. You can vary the flavor by adding celery salt.—MRS. U. B. Q.

CHICKEN SALAD.

The white meat of a cold boiled chicken, three-quarters of the same bulk of chopped celery, four hard boiled eggs, one raw egg well beaten, one teaspoonful each of salt, pepper and made mustard, three teaspoonfuls of salad oil, two teaspoonfuls of white sugar, half teacupful of vinegar. Mince the

meat well, removing every scrap of fat, gristle and skin. Cut the celery into bits half an inch long or less. Mix them and set aside in a cold place, while you prepare the dressing.—MRS. M. P.

CHICKEN SOUP

To one chicken, add two quarts of water, and a little salt. Boil down to one quart, then add a cup of rich milk, a little cream and pepper and a spoonful of flour creamed with some of the top of the soup or oil of the chicken. Add this to the soup to thicken it a little and season with a little thyme.—MRS. T. E. C. C.

GUMBO FILEE.

To an old chicken cut in pieces and fried brown, three slices of raw ham, one small onion cut in rings, and pepper and salt to taste. Put as much cold water as will be one-third more than the soup required. Boil about five hours. One quarter of an hour before dinner, add one dozen or even two dozen oysters with their liquor. Just before dishing the soup, stir in, while it is barely simmering, an even tablespoonful of Filée.

To make Filée, gather the leaves of the sassafras just after they are mature, usually at mid-summer, dry them in the shade, pulverize and sift them through coarse muslin or bobbinet, and cork tightly in an air-tight jar. The preparation will last for years. Serve with Gumbo, in a separate dish, boiled rice.—MRS. V. D.

TO COOK GOSLING.

It is better to dress it a day or two before it is to be

cooked, in cold weather. Make a dressing of dry bread-crumbs seasoned with pepper and salt, and a little onion and sage if liked. Put in a pan, pour over it some boiling water, put in a hot oven and baste frequently. Turn so that every part may be equally browned. Serve with gravy or onion sauce.—MRS. T. E. C. C.

TO COOK DUCK.

It can be dressed and hung up two or three days before using in cold weather. Then put in a pan with a little hot water. If tough put sufficient water that it may cook tender before browning. If preferred season with onion. Baste frequently.—MRS. T. E. C. C.

TO ROAST WILD FOWL IN A STOVE.

Put them on a rack above a pan so that the gravy will drip through. This makes them as delicate as if roasted on a spit.—MRS S. T.

TO COOK PARTRIDGE.

Pick the feathers off gently, without tearing the skin. Cut off the head and feet, split open in the back and take out the entrails. Wash nicely, then put in the stove and broil, basting with butter until a light brown.

Squabs are nice broiled the same way, as are also sora, ortolans, robins and other small birds.—G.

RABBIT.

Dress and cut into quarters. Sprinkle with flour and fry in lard until a nice brown. Then pour a

little hot water to it, put a lid over the pan and steam.—MRS. T. E. C. C.

MEAT SAUCES.

DRAWN BUTTER.

Rub well together, half pound of butter and one tablespoonful of flour. Stir it into half pint of boiling water. Season with salt and pepper, boil a few minutes, stirring constantly.

EGG SAUCE FOR FISH.

Make drawn butter and add the minced yolks of hard-boiled eggs.

LOBSTER SAUCE FOR LARGE FISH.

Add to drawn butter the minced meat and mashed coral of a boiled lobster.

ONION SAUCE.

Add a finely chopped onion to drawn butter.

MINT SAUCE.

Cut very fine the leaves of mint; to three tablespoonfuls of chopped mint add two of sugar and small half cup of vinegar. Serve with spring lamb.

CELERY SAUCE FOR BOILED FOWL.

Cut in pieces, and put to stew in one cupful of the broth the fowl are boiling in, two heads of celery. When tender but not broken add one cup of cream, one spoonful of butter rubbed in one of flour, one grate of nutmeg, a little pepper and salt. Stew a

short time longer and stir it. Boiled celery and chopped parsley may each be added to drawn butter and make a good sauce for boiled fowls.

TOMATO SAUCE.

Remove the seed from six tomatoes, cut them up, add half a small onion chopped fine, a little thyme and celery, one ounce of butter, one teaspoonful of sugar, one of salt, one fourth of a teaspoonful of pepper. Stew gently. Dredge in a little flour, stew until thick as cream. Serve with roast beef or fowl.

OYSTER SAUCE.

Stew until tender one bunch of celery in one pint of milk. Measure dry one pint of oysters, dredge them with flour. Add them to the stew, season with butter, pepper and salt. When the oysters plump add the juice of half a lemon and serve with boiled fowl.

OYSTER SAUCE (*plain*).

Stew in a sauce-pan one pint of oyster liquor, a little nutmeg, a spoonful of butter rubbed in flour. When it boils add the oysters. When the oysters plump take them off. If liked, add the juice of a lemon and a glass of wine. If the oyster liquor is very salt, use part or all milk in its place; but if milk is used do not add lemon or wine.

BUTTER SAUCE FOR BOILED FOWL.

One quarter pound of butter, the juice of one lemon, pepper and salt to taste. Soften the butter well but do not oil it. While warm beat in quickly the yolks of two eggs. If you wish the sauce white

whip and beat in the whites instead of the yolks.
(A famous receipt.)

CHILLA SAUCE.

One dozen ripe tomatoes, one red pepper, one large onion cut fine, one teaspoonful of salt, one of cloves, one of allspice, one of ground ginger, one of sugar, two cups of vinegar. Boil two hours. Peel the tomatoes.

IMITATION WORCESTERSHIRE SAUCE.

Three teaspoonfuls of cayenne, three tablespoonfuls of walnut catsup, three shallots minced, three anchovies minced, half teaspoonful of powdered cloves, one quart of vinegar. Put in a stone jar, set the jar in hot water, let it come to a boil only. Strain and set aside closely covered for two days, then bottle and seal.

PREPARED MUSTARD.

Two tablespoonfuls of mustard, one teaspoonful of sugar, half teaspoonful of salt. Wet into a paste with boiling water. When cold add one tablespoonful of salad oil and just vinegar enough to thin it.

CRANBERRY SAUCE.

Stew slowly one quart of cranberries, one cup of water. When broken and smooth put through a coarse sieve. Stir in one pound of white sugar until dissolved. Put in moulds, turn out and serve with turkey, ducks or game.—MRS. V. C. P.

WALNUT CATSUP.

Put three dozen walnuts in brine for ten days.

Break them in a mortar, and to each dozen put one quart of vinegar. Stir well every day for a week. To each quart put one teaspoonful of cloves, one of pepper, six cloves of garlic, half ounce of mace, half ounce of nutmeg, three onions chopped. Boil twenty minutes and bottle.—MRS. V. C. P.

CUCUMBER CATSUP.

Grate three onions with one dozen cucumbers, one quart of vinegar. Put one pound of white sugar to one gallon of this. Season with celery seed, allspice, black and red pepper, and salt. Bottle when cold and seal.—MRS. N. W. C.

CATSUP.

Take one bushel of tomatoes and boil them until they are soft. Squeeze them through a fine cloth and add one half gallon of vinegar, one and one half pints of salt, two ounces of cloves, quarter pound of allspice, two ounces of pepper (cayenne), three table-spoonfuls black pepper, five heads of garlic. Mix together, boil about three hours or until it is reduced about one half.—MRS. T. C. P.

FRENCH MAYONNAISE.

Put into a bowl or deep plate an even teaspoonful of salt, a quarter of a saltspoonful of pepper, a dust of cayenne pepper, the yolk of a raw egg and a teaspoonful of vinegar. Mix to a cream, then add good salad oil drop by drop, stirring constantly until a thick paste is formed. Stir in vinegar and oil alternately until you have the desired quantity. The proportion to be preserved is three times as much oil as vinegar.

I use more cayenne pepper and omit the black pepper to avoid the black specks.—MRS. V. C. P.

BEEF.

TO ROAST BEEF.

Put your sirloin or rib roast into a pan with about a quart of water poured over it. Set in the stove and cook gradually, basting frequently with the gravy. Add to the gravy as it is used up by pouring a little hot water into the pan. Turn occasionally that both sides may be well done and well browned. When you turn it the last time before serving sprinkle with salt and pepper. If the salt be put on at first it extracts the juices and hardens the meat. A roast of twelve or fifteen pounds will take about two and a half hours to cook. We like it done.—PROF. B. P.

TO COOK BEEFSTEAK.

Take a thin, long-handled frying pan, put it on the stove and heat it quite hot. In this put the pieces of steak previously pounded, but do not put a particle of butter in the frying-pan and do not salt the steak. Allow the steak to merely glaze over and then turn it quickly to the other side, turning it several times in this manner, until it is done. Four minutes is sufficient for cooking. When done lay it on the platter, previously warmed ; butter and salt, and set a moment in the hot oven. Allow the steak to heat but a moment on each side ; this helps it to retain all its sweet juices, and putting on the salt at

the last moment, after it is on the platter, draws out its juices.—MRS. S. T.

SPICED ROUND OF BEEF.

Select a fine round of beef weighing about twenty-five pounds. Take three ounces of saltpetre, one ounce of cloves, one-half ounce of allspice, one nutmeg and one quart of salt. Pound all together very fine. Take out the bone. Rub well with this mixture on both sides; put some of it in the bottom of a tub just large enough to hold the beef; lay it in and throw remainder on the beef. Rub it well every day for two weeks. At the end of that time wash the beef, bind it well with tape to keep it compact, filling the hole with fat, where the bone was taken out. Lay it in a pan of convenient size, cover with lard or suet, also sprinkle with three ounces of brown sugar, a tablespoonful of pepper, and one ounce of mace and a pint of water; cover with thick paper and stew gently for seven hours.—MRS. E. L. C.

FRIZZLED BEEF.

Shave dried beef very fine, put it in a pan of boiling water and then let it come to a boil. Then pour off the water from it, put over the beef a plentiful supply of butter and let it heat thoroughly and serve.—MISS M. G.

FRIZZLED BEEF.

Shave beef very fine, put into a frying-pan when good and hot, and shake and stir until heated through. Season with pepper and serve, or just

before serving beat one egg light and stir in.—
MRS. A. T. J.

TEXAS RECEIPT FOR CURING BEEF.

- 9 pounds of salt.
- 4 pounds of coarse brown sugar.
- 4 ounces of saltpetre.
- 2 ounces of soda.
- 4 gallons of water.

This proportion to every one hundred pounds of beef. Boil it and when cold pour over the beef packed closely in a barrel. Reboil the brine on the third, sixth and tenth days and pour over the beef as before. If the beef gets bloody (which is not often the case) boil the brine again. After the beef is well bleached, you can either pack it, hang it up or let it stay in the brine. This receipt makes tough beef tender.—MRS. G. B. F.

TO CURE BEEF FOR DRYING.

This receipt keeps the beef moist so that it has none of that toughness which most dried beef has when a little old. To every twenty-eight or thirty pounds allow one tablespoonful saltpetre, one quart of fine salt, mixed with molasses until the color is about that of light brown sugar. Rub the pieces of beef with the mixture and when done let all stick to it that will. Pack in a keg or half barrel, that the pickle may cover the beef, and let it remain forty-eight hours; at the end of that time enough pickle will be formed to cover it. Take it out and hang in a suitable place for drying. Allow all the mixture to adhere to the meat that will. Tongues are cured nicely by same receipt.—MISS M. G.

TO CORN BEEF.

For every hundred pounds of beef take :

6 pounds of salt.

2 pounds of brown sugar.

2 ounces of saltpetre.

3 or 4 ounces of soda.

1 ounce of red pepper.

The whole to be dissolved in four gallons of water. The beef must be closely packed in a barrel, and the mixture poured over so as to cover it. Let it stand a week or ten days, or longer if the weather is cold; then pour off the brine, boil it and skim off the blood. Let it cool, and pour back on the beef.—MISS M. G.

TO PICKLE BEEF.

Mix salt and water to bear an egg. To two buckets of water, add a pint of molasses, two pounds of brown sugar and six ounces of saltpetre. Skim well before the beef is put in. In three weeks it will be ready for use.—MRS. DR. W. A. T.

CALF'S HEAD STEWED.

Boil the head until tender, in water enough to cover it. Then take out and cut the meat in pieces, pour over it a quart of the water the head was boiled in and stew slowly one hour. Add the chopped yolks of hard-boiled eggs, a wine-glass of wine, one lemon, sliced.—MRS. V. C. P.

CALF'S HEAD.

Clean the head, remove the brains and set them in a cool place. Boil the head until the meat slips

easily from the bones. Take it out and chop fine. Season with herbs, pepper and salt. Then put in layers into a buttered pudding dish with bits of butter between each layer. Moisten well with the liquor in which the head was boiled. Wash the brains very thoroughly, removing all the membrane. Beat them into a smooth paste, season with pepper and salt and stir in with them two eggs beaten very light. Spread this evenly over the scallop, dredge the top with a little flour and bake a delicate brown. Half an hour will be long enough.—MRS. J. G. F.

BEEF TEA.

To one pound of beef cut fine (free from fat and strings) pour one pint of cold water, let it stand two hours, then put it on the fire and let it simmer three quarters of an hour. Strain, season and use.—MRS. JUDGE J. E. H.

BEEF TEA.

Chop one pound of lean beef, from the round, very fine. Soak it for at least an hour in one pint of cold water; if there is time, let it soak two hours. Put it over the fire in the same water, and let it slowly reach the boiling point. Strain it through a sieve which will retain only the bits of meat and allow the coagulated albumen to pass through. A little seasoning may be added if the physician permits. If the cooking of the beef is checked at 140 deg. Fahr., its albumen will be perfectly soluble, and, therefore, more digestible for very weak invalids. To increase the nutriment and bulk of beef tea, put a tablespoonful of sago, rice or pearl barley over the fire in half a

pint of cold water, after the beef has been put to soak and gradually soften the grain by gentle heat, stirring it often enough to prevent burning; the water will be absorbed during the cooking of the grain. When the beef tea is done, add the grain to it, season and serve it. A small bit of a red pepper pod or a very little smoked beef may sometimes be added to the beef tea to vary the flavor and stimulate the appetite.—MISS C.

BEEF SOUP.

Boil a shin of beef slowly all day. When cold, skim off all the cold tallow; put on the fire and boil gently six hours with a can of tomatoes, six Irish potatoes, sliced, two carrots, cut fine, and a teacupful of turnip, cut fine; salt and pepper to taste. Chop the meat and pour into the soup, but remove the bones. A few pods of okra and green corn improve it.—MRS. E. L. C.

VEGETABLE SOUP.

Take a shin of beef weighing five or six pounds, wash well in cold water, then have it well broken, so that the marrow will be all incorporated in the soup. Put it in the soup pot with about six quarts of water. Let it boil slowly until the beef is done enough to leave the bone. Then take it up, chopping the meat in small pieces and return to the pot, adding one dozen ears of corn, one quart or even more of ripe tomatoes, chopped fine, a little thyme, parsley and shallot. Let all boil for two hours longer, and half an hour before serving, thicken with two tablespoonfuls of flour and a gill of water.

You can add any other vegetables, but I prefer only corn and tomatoes.—MRS. M. A. P.

MOCK TERRAPIN SOUP.

Put two pounds of roast or boiled beef cut up in small pieces, one pint of milk, half teacupful of wine, piece of butter, size of an egg (rolled in flour,) one teaspoonful of mixed mustard and a little nutmeg, in a stew-pan and cook ten or fifteen minutes. Good way to use cold meats.—MRS. JUDGE J. E. H.

MOCK TURTLE SOUP.

Boil a calf's head, a slice of ham, four pig's feet and a bunch of soup herbs four hours, in two gallons of water. Take the head out, remove the bones, cut the meat in small pieces. Return them to the soup with half dozen cloves, one dozen allspice, six blades of mace. One hour before dinner, add to the soup, one spoonful of butter and two of browned flour well rubbed together, salt and pepper to taste, the juice of a lemon. Fifteen minutes before dinner add a wine-glass of walnut catsup, the egg balls and one large spoonful of brown sugar. If wine is liked, put one gill of Sherry or Madeira in the tureen before pouring off the soup.

For the egg balls, use the yolks of two hard-boiled eggs, well mashed, the yolk of one raw egg, and a little flour. Flour your hands, and, having mixed them smoothly together, make into balls the size of bird eggs.—MRS. V. C. P.

VEGETABLE SOUP.

Before breakfast, wash a beef shank in several waters, break the bone and put in a large pot of

cold water. Keep it steadily boiling for one hour. Then add one pint of butter beans, one of corn (green or canned), one of turnip, cut fine, one of cabbage, chopped, one of Irish potatoes, sliced, two large onions, minced fine. Add one pint of peeled and chopped tomatoes, an hour before dinner. The soup requires very little thickening. Salt and pepper to taste.—MRS. V. C. P.

BLACK BEAN SOUP.

Wash and soak one pint of black beans all night in six quarts of water. Early in the morning put all to boil with one pound of beef, one slice of ham, one small onion sliced, one quart of tomatoes, a bunch of soup herbs, salt and a little cayenne, one and one-half dozen cloves. After boiling four hours add one lemon sliced and butter the size of an egg. Three hard-boiled eggs sliced may be put in the tureen, also one gill of Sherry wine if wished. It can be strained, if desired, before adding the lemon, egg and wine.—MRS. V. C. P.

ROAST VEAL.

Take a breast of veal with a pocket cut in it. Make a dressing of light bread-crumbs, seasoned with salt pepper and a small piece of butter. Fill the pocket with it. Then put it in a pan with very little water. Roast slowly, and baste with a little flour and butter. It takes some time to cook veal well done, as it should be.—MRS. J. G. F.

TO STEW BEEF TONGUE.

Cover a fresh tongue with water, let it stew six hours.

When skimmed well, half hour before dishing, add to the tongue six cloves, a few allspice, a little mace, half wine-glass of walnut catsup, a little onion chopped, also parsley and pickle. Serve hot, pour the gravy over the tongue. If liked, add half glass of wine to the gravy.—MRS. V. C. P.

TO STEW BEEF KIDNEY.

Soak the kidney some time, cut in pieces, cover with water, and stew some time until tender. Add lump of butter size of an egg, pepper and salt; dredge with flour, stew until done. Serve with catsup. Some like a bunch of herbs stewed in it.—MRS. V. C. P.

ROAST LAMB.

Choose a hind quarter of lamb, stuff it with fine bread-crumbs, pepper, salt, butter and a little sage. Sew the flap firmly to keep it in place, rub the outside with salt, pepper, butter, a little of the stuffing, and roast two hours.—MRS. A. T. G.

ROAST LAMB.

Take a nice tender quarter of lamb, either hind or fore quarter. Salt and pepper it. Put it in a pan with a little water and cook in a quick oven, basting well while cooking. All meats or fowl should be well basted while cooking.—MRS. J. G. F.

PORK.

TO CURE BACON.

To every one thousand pounds of pork, take one bushel of fine salt, half pound of saltpetre, one gallon of molasses or eight pounds of brown sugar. Mix them thoroughly and rub well on the meat. Then pack in a hogshead or tight barrel, placing the hams at the bottom, shoulders next and middlings last. Change every week for four successive weeks. Then hang up and smoke a little every morning for three weeks. After which rub well in hickory ashes or in ashes of some good wood. Then bag the hams and rehang all up.—MRS. G. T. G.

CURING HAMS.

To each one thousand pounds of meat, half bushel of fine salt, six pounds of brown sugar, three pounds of pounded saltpetre, quarter pound cayenne pepper, mix well and wet with molasses. Rub each ham and piece of meat on both sides well. Pack in meat tubs, skin side down. Let them remain four weeks. Hang in a perfectly dark house. Smoke constantly for three days with hickory. During a damp spell in late winter or spring make an occasional smoke. Have the meat entirely cold before salting, but don't allow it to freeze.—MRS. V. C. P.

BAKED HAMS.

Boil the ham till done, the length of time depending on size of ham. Remove the skin, cover the top a fourth of an inch thick with a dressing of grated

bread-crumbs, sugar and mustard creamed with enough butter to make a paste, put in the oven and bake a light brown.—MRS. DR. J. T. W.

TO BAKE A PORK HAM.

Loosen well the skin of the ham, with a sharp-pointed knife, make deep cuts in the ham. Have ready dressing made of bread-crumbs and fat pork chopped fine, a little fine sage, a chopped onion, salt and pepper. Fill the cuts with this dressing, fasten the skin down to keep the dressing in, rub the entire ham with salt, pepper and sage. Roast slowly. When done, take off the skin, sprinkle with bread crumbs, and brown lightly. Serve with apple or cranberry sauce. Pork hams are very nice boiled and eaten cold, or sliced and broiled.—MRS. V. C. P.

SAUSAGE.

10 pounds lean meat.
5 pounds fat meat.
5 ounces salt.
3 ounces pepper.
3 ounces sage.—MRS. E. S.

SAUSAGE.

10 pounds lean meat.
6 pounds fat meat.
5 ounces salt.
2 ounces pepper.
3 ounces sage.—MRS. E. L. C.

SAUSAGE.

6 pounds lean meat.
5 pounds fat meat.

3 ounces pepper.

2½ ounces salt.

3 tablespoonfuls sage.—MRS. DR. W. A. T.

SAUSAGE.

12 pounds meat.

3 ounces salt.

2 ounces pepper.

6 tablespoonfuls sage.—MRS. E. F. G.

SPARE RIBS.

Cut them in pieces, three or four bones each, about four inches long. Parboil them, then broil with pepper and salt.—G.

TO MAKE SOUSE.

As soon as the hog is cleaned, cut off the feet and clean thoroughly of the hairs. Then, to get the hoof from the feet, dip them in hot lye, not above the hoof, and slip a knife between the foot and hoof and slip it off. The ears and nose must also be nicely cleaned, then soak all in clear water with a little washing soda dissolved in it, about twenty-four hours. Scrape again and have them as white and clean as possible, then boil until tender. Then drop in weak salt and water till cold. Then drop in vinegar. It will keep several months.

TO CURE LARD.

As soon as it is taken from the hog cut in small pieces, wash clean, press out the water and put in the pot to boil, with one gallon of water to a vessel holding four gallons. Boil briskly until nearly done,

or until the cracklins begin to brown, then cook slowly to prevent burning. The cracklins should be of a light brown and crisp and will sink to the bottom when done. This is leaf lard. The fat of the backbone is also very nice, done in the same way, and does not require soaking, unless bloody. The fat from the entrails can also be made into nice lard by soaking for a day or two in fresh water, changing it frequently, and throwing a handful of salt in the tub of water to draw out the blood and impurities. When ready to render, wash in warm water twice and boil in more water than you do for leaf lard. The cracklins will not become crisp, but remain soft, and will sink to the bottom; they are used for making soap.

—MRS. S. T.

ROAST PIG.

When roasted whole, a pig should not be under four nor over six weeks old. In town, the butcher prepares for roasting, but it is well to know, in the country, how this may be done. As soon as the pig is killed, throw it into a tub of cold water, to make it tender; as soon as cold take it by the hind leg, and plunge into scalding, not boiling, water (as the last cooks the skin so that the hair can with difficulty be removed), shake it about until the hair can be removed by the handful. When all that is possible has been taken off in this way, rub from the tail up to the end of the nose with a coarse cloth. Take off the hoofs, scrape and wash the ears and nose until perfectly clean. The nicest way to dress it is to hang it by the hind legs, open and take out the entrails; wash well with water, with a little soda dissolved in it;

rinse again and again, and leave hanging an hour. Wrap in a coarse cloth, wrung out of cold water, and lay on ice or in a cool cellar until next morning, when, if the weather is warm, it must be cooked. It should never be used the same day it is killed. First prepare the stuffing of the liver, heart and haslets of the pig, stewed, seasoned and chopped. Mix with these an equal quantity of boiled potato mashed; add a large spoonful of butter, with some hard-boiled eggs, parsley and thyme, chopped fine, pepper and salt.

Scald the pig on the inside, dry it and rub with pepper and salt, fill and sew up. Bend the fore legs under the body, the hind legs forward, under the pig, and skewer to keep in position. Place in a large baking-pan, pour over one quart of boiling water. Have a lump of fresh butter tied up in a clean rag; rub it all over the pig, then sprinkle over pepper and salt, putting some in the pan with a bunch of herbs; invert over it a baking-pan while it simmers, and steam until entirely done. Underdone pork, shoat or pig is both unpalatable and unwholesome. Remove the pan, rub over with the butter and baste often. When of a fine brown, cover the edges of a large dish with a deep fringe of parsley; first sift over the pig powdered cracker, then place it kneeling in the green bed. Place in its mouth an orange or a red apple; and if eaten hot, serve with the gravy in a tureen or sauce-boat. It is much nicer cold; served with little mounds of grated horse radish amongst the parsley.—
MRS. S. T.

TO HASH PIG'S HEAD.

Take head, feet and haslet of pig; boil them till

done, then cut them up fine, taking out the bones. Add black pepper, salt, a little sage, two onions chopped fine, a little red pepper, one teaspoonful mace, one teaspoonful cloves. Put it back in the same vessel with liquor and cook done, then thicken with a little flour. Add two hard-boiled eggs, and one cup walnut catsup.—MRS. S. T.

VEGETABLES.

CABBAGE.

It sometimes happens that the cabbage is infested with little insects. In that case let the cabbage lie for half an hour in a dish of cold salted water. This will kill the insects. You can easily shake them all out. Cut up the cabbage for convenience of serving. Do not boil your cabbage longer than thirty minutes at most. From ten to thirty minutes is quite long enough. To see if it is tender, take out a piece of the stem, if that is tender all the rest is.—MISS C.

DRESSING FOR COLD SLAW.

Take the yolks of four hard-boiled eggs powdered to a smooth paste, to which add one teaspoonful of mustard, salt and pepper to taste and three tablespoonfuls of sugar. To this add enough vinegar to make the consistency of cream. Pour over the slaw and garnish with the whites of the eggs cut in rings.—MRS. M. A. P.

DRESSING FOR HOT SLAW.

Three quarters of a cup of vinegar, two eggs well

beaten, four teaspoonfuls sugar, one teaspoonful of mustard, butter size of a walnut. Mix all the ingredients together and put on the fire, stirring all the time. Cook till the consistency of cream, then pour on the slaw.—MRS. M. A. P.

SLAW.

One head of cabbage cut very fine, sprinkle lightly with salt. Take two cups of vinegar and let it come to a boil, then beat one egg up with one heaping cup sugar, two tablespoonfuls of mustard, piece of butter size of a walnut, and stir all into the boiling vinegar, let it boil until as thick as custard.—MISS T. E. B.

SLAW.

Two-thirds of a cup of vinegar, one egg, two tablespoonfuls of sugar, one teaspoonful of salt, half teaspoonful of mixed mustard and butter size of an egg. Stir until it boils. When cold pour over the shaved cabbage—MRS. A. T. J.

TO BOIL IRISH POTATOES.

If very new rub the skin off with a towel, if ripe scrape them, if old pare them very thin.

New potatoes should be put in cold water one hour. Put on to boil in cold water and boil half an hour; then pour off the water and set on the back of the stove four or five minutes to dry. Serve whole with warm cream and butter.

To boil them in the skin, put them on in cold water with salt. When done pour off the water and set back to dry. Pare quickly. Serve whole with butter and cream or crush them in a dry towel and pour the cream and butter over them.

Old potatoes should be pared thin, put in cold water one half hour, put to boil in boiling water and boiled half an hour. . Pour off the water, set back on the stove three or four minutes to dry. Serve whole with butter and cream, or mash and beat until light with the butter and cream. Serve hot.—MRS. V. C. P.

IRISH POTATO CAKES.

Take one egg, well beaten, and a lump of butter size of an egg, and mash well into eight potatoes which have been boiled done. Salt and pepper to taste. Be sure to pour nearly all the water from the potatoes just before they are done so that they may steam. Fry in hot lard.—MRS. JUDGE J. E. H.

IRISH POTATO CHIPS.

Peel and slice very thin and drop in cold water. Dry them well in a cloth. Drop in boiling lard and stir till crisp. Lay on a sieve to drain. Sprinkle a little salt over them. Serve hot.—MRS. JUDGE J. E. H.

SOUTHERN MODE OF COOKING RICE.

Pick over the rice and wash it in cold water. To one pint of rice put three quarts of boiling water and half tea-spoonful salt. Boil it seventeen minutes, from the time it begins to boil. Then turn off all the water, set it over a moderate fire with the lid off, to steam fifteen minutes. The rice water first poured off is good to stiffen muslins.—G.

TO BOIL GREEN CORN.

Strip off the outer shucks, leaving only the thin

white ones. Cut off the ends. Throw into boiling water and boil from twenty to thirty minutes. Cut off from the cob, put in a pan and season with salt, butter and a little milk to prevent sticking to the pan. Heat thoroughly and serve hot.—MISS M. G.

CORN FRITTERS.

Take one teacupful of milk, three eggs, one pint of green corn grated, a little salt and as much flour as will form a batter. Beat the eggs, yolks and whites separately. To the yolks of the eggs, add the corn, milk and flour to form a batter. Beat the whole very hard, then stir in the whites, and drop the batter, spoonful at a time, in hot lard.—MRS. DR. E. W. R.

BAKED CORN.

Take one large coffee cup of dried corn and boil until done. Then beat one egg, one tablespoonful of sugar, one tablespoonful of corn-starch together and pour your corn over it. Should your corn have boiled too dry and your batter seem too thick pour a little milk in it. Add a piece of butter and a little salt and pour in your pan and bake.—MRS. S. F. R.

GREEN CORN PUDDING.

Twelve large ears of corn split and scraped from the cob with the back of a knife. Make a batter of four eggs, one quart of milk, one cup of butter, one tablespoonful of flour, pepper and salt, and the corn. Bake half an hour, in a buttered pudding dish, in a quick oven.—MRS. V. C. P.

BAKED CORN.

Six ears of green corn or half pound of dry corn. Boil until done. Beat together one egg, one tablespoonful of flour, one cup of milk and a little salt. Pour the corn in while hot. Put in a pan, placing small pieces of butter on top, to brown it.—MRS. T. C. P.

TO CAN CORN.

Take one gallon of corn after it has been boiled and cut from the cob. Put half an ounce of tartaric acid in a teacup of hot water. Mix it in the corn and let all heat boiling hot. Stir well to mix in the acid, then put in glass quart jars, taking care that the corn is covered with water, and seal it. When you wish to use the corn, take one quart of corn, cover with water and put in half-teaspoonful of soda, soak ten minutes. Pour off the soda water and add two teaspoonfuls of sugar or according to taste.—MRS. H. C.

MACARONI WITHOUT CHEESE.

Boil Italian Macaroni with salt for twenty minutes. Drain off the water. Put in a saucepan with, pepper, butter and milk enough to cover it. Stew until the milk boils. Take off immediately and serve. Cinnamon and sugar can be added if liked, or a little nutmeg.—MRS. V. C. P.

MACARONI.

Put your macaroni on the stove and boil until soft. Put a little salt in the water in which it is boiled. Then take a pan and put macaroni in the

bottom, then a layer of crackers, then one of cheese, continue to do so until you have filled your pan (adding a little butter with the cheese). Then add milk until the pan is full and bake a light brown. If it stands too long in the stove it gets hard.—MRS. S. F. B.

TO STEW CYMLINGS.

Peel and boil till tender. Run through a colander. To a pint of pulp, add one half pint of rich milk, a heaping tablespoonful of fresh butter and a little salt. Stew till thick like marmalade. Pepper freely, pour over it, if convenient, half teacup of cream and serve.—MRS. S. T.

TO FRY CYMLINGS.

After boiling and running through a colander, mix with an egg, season with salt, pepper, and butter, make into cakes and fry a light brown.—MRS. S. T.

LIMA BEANS.

Shell and throw into cold water. Put in boiling water an hour before dinner, add some salt; when tender, drain off the water and add a tablespoonful of fresh butter. Beans are seldom cooked enough.—MRS. S. T.

TO BOIL DRIED LIMA OR OTHER BEANS.

Soak over night. Next morning, soak in fresh water till two hours before dinner, when boil steadily in a covered saucepan two hours. Drain and add a large spoonful of fresh butter and a little salt.—MRS. S. T.

TO BOIL GREEN PEAS.

Shell and lay in cold water till half an hour before dinner. Then put in boiling water and boil steadily half an hour. Add a little salt, just before taking from the fire. Drain, season, and put in a covered dish.—MRS. S. T.

TO COOK PARSNIPS.

Peel and slice lengthways and boil till thoroughly done. Serve with salt, butter, and pepper.—G.

TO FRY PARSNIPS.

Take nice sweet parsnips, boil them well done, then mash them well. Take one or two eggs as the quantity may demand, beat them up with flour, a little yeast powder and salt. If the parsnip is not sweet add some sugar. Make into cakes and fry in hot lard.—MRS. M. C.

TO BOIL SNAPS.

Early in the morning, string round, tender snaps. Throw into water and set in a cool place, till an hour before dinner, when they must be drained and thrown into a pot where the bacon is boiling.—MRS. S. T.

TURNIP SALAD.

Pick early in the morning. Wash and put in cold water. Have ready a pot of boiling water in which a piece of bacon has boiled several hours, and the amount of water become much reduced. Take out the bacon, put in the salad, put the bacon back on top of the salad, and boil till very tender. Dip from the top with a perforated skimmer, lay in a deep dish,

skim the fat from the liquor and pour over the salad. Cover and send to the table hot. Kale can be cooked in same way.—MRS. S. T.

BAKED TOMATOES.

- 1 quart peeled and sliced tomatoes (not scalded).
- 1 cup of sugar.
- 1 tablespoonful of butter.
- 1 dessert-spoonful of salt.
- 1 teaspoonful black pepper.
- 1 roll of bread.

Spread a layer of tomatoes on the bottom of an earthen (never a tin) baking-dish previously buttered. Put over it half the sugar, butter, pepper and salt, and crumble half the roll over it in small bits. Then spread another layer of tomato, sugar, etc., ending with the remaining half of the roll. Grate cracker or hard brown biscuit on top and serve.—MRS. S. T.

RAW TOMATOES.

Wash the tomatoes and put them in a cool place. Just before going to the table, slice them, and let every one season them to suit his or her taste, which frequently differs widely. Nothing more convenient or healthier.—G.

TO STEW EGG PLANT.

Put them on whole in a plenty of water, and let them simmer till tender. Then take off the skim and divide them. Wash them well in a deep dish, adding a large spoonful butter and some grated bread-crumbs. Grate bread-crumbs on top, and brown it. Purple egg plants are best.—MRS. S. T.

TO COOK SALSIFY.

Wash, trim, scrape the roots and cut them up fine. Boil till tender, mash and season with pepper, salt, bread-crumbs, butter and milk. Put in a dish and bake brown.—MRS. S. T.

SPINACH.

Pick and soak several hours in cold water. Drain and shake each bunch. Throw in boiling water and boil till tender. Take up with a perforated skimmer. Put in a sauce-pan with butter, pepper and salt to taste. Stir in three hard-boiled eggs, chopped up. Let it simmer, stirring frequently. Put in a deep dish and cover with nicely poached eggs, buttered, peppered and salted.—MRS. S. T.

'ASPARAGUS.

Wash well, scrape off the outer skin, tie up in bunches and put in salt and water until it is time to cook it. Put on to boil at least an hour before dinner, and boil till tender in clear water with a little salt in it. Season with butter just before serving.—G.

TO COOK ONIONS.

Boil till tender, in milk and water. Pour melted butter over them and serve; or chop up and stew with a little milk, butter, and salt.—MRS. S. T.

TO FRY ONIONS.

Wash and slice them. Chop fine, put in a frying-pan and cover with water. Simmer till the water is dried up, then fry brown, with a large slice of fat pork. Add pepper and salt.—MRS. S. T.

TO BAKE ONIONS.

Boil six onions in water, or milk and water with a seasoning of pepper and salt. When done enough to mash, take them off, mash them with butter, grate bread-crumbs over them, and set them to bake. Or place them whole in the baking dish with butter and bread-crumbs.—MRS. S. T.

TO DRESS RAW ONIONS.

Slice and chop fine, and put in weak salt and water till just before dinner. Then drain off and dress with half a tea-cup vinegar, two tablespoonfuls pepper, vinegar, two tablespoonfuls made mustard, two tablespoonfuls white sugar, one tablespoonful salt. Lay a large lump of ice on top, and garnish with curled parsley; which, eaten after onions, is said to remove the scent from the breath.—MRS. S. T.

HOMINY.

Soak in hot water over night. Next morning wash in two waters and boil thoroughly. A little milk added to it just before it is done whitens and seasons it. Season with butter and salt.—G.

HOMINY CAKES.

One cupful of cold boiled hominy, one teaspoonful of butter, one egg, a small cupful of milk. Mix slowly until it is a paste: Make into cakes with floured hands. Fry in hot lard.—MRS. V. C. P.

SWEET POTATOES.

Boil them till nearly done, put them in cold water and peel them. Then put them in a pan and bake

them with a little butter or lard, and brown them in a hot oven.—MRS. M. G.

TO BAKE SWEET POTATOES.

Wash them perfectly clean, wipe them dry, and bake in a quick oven. Do not open the oven while baking, unless it is necessary to turn them. Roasted or baked potatoes should not be cut, but broken open and eaten from the skin as from a shell.—G.

TO FRY SWEET POTATOES.

Wash nicely, cut them in thin slices, peel off the skin, and fry in hot lard.—G.

TO BAKE APPLES.

Take out the core, fill with sugar and put in a pan with a little water and serve cold.—G.

TO FRY APPLES.

Slice apples without peeling; cut and fry some thin slices of breakfast bacon until thoroughly done; remove the slices from the vessel, adding water to the gravy left. Put in apples and fry until done, sweetening to taste.—MRS. S. T.

CODDLED APPLES.

Choose six firm-fleshed, rather sweet, winter apples of large and even size, and pare them carefully and smoothly. Place them on the bottom of a preserving kettle which will just contain them in one layer; pour in water enough to reach about half way up the sides of the apples; cover the kettle and stew them gently until they are tender, but not broken in the least degree; then take them up carefully on a skim-

mer and lay them on a platter; with the water in which the apples have been boiling put two cupfuls of sugar and boil it until it looks thick, like syrup, or for about eight minutes; then replace the apples in it gently, boil them until they look clear and semi-transparent, but not in the least broken; the yellow rind of two lemons peeled very thin, and their juice strained, greatly improve the flavor of coddled apples, if added when they are boiled nearly enough; when the apples look clear take them up very carefully with a skimmer; lay them in a glass dish, and then again boil the syrup until it looks rather rich and thick; after that strain the syrup upon the apples; let them cool and serve them in the same dish in which they are cooled. This dish may be varied according to the sweetening and spices, but it is delicious at any time of the year.—MISS C.

BEETS.

Wash them. Do not break or cut the roots. Leave an inch of the tops, so that the color and juice cannot escape. Boil hard for two hours. When tender, slice them, sprinkling over them sugar, then butter and salt to the taste. Sugar is the greatest improvement.—MRS. S. T.

RADISHES.

As soon as taken from the ground, put in cold water. Then put red and white radishes alternately in a dish of fanciful design, ornamented with curled parsley, in the centre and around the edges.—MRS. S. T.

LETTUCE.

Dressing for lettuce is made with two eggs, one tea-cup of brown sugar, one teaspoonful of pepper. one of salt, one of mustard, lump of butter size of an egg, one tea-cup of vinegar. Beat well and boil until thick, stirring often.—MRS. V. C. P.

CELERY.

Wash carefully and put in cold water to keep crisp till dinner. Remove all the green, as nothing is so ornamental as the pure white leaves of bleached celery. If the ends of the stalks have been broken, split and curl them.—MRS. S. T.

PICKLES.

To make good pickles, it is very important to have good cider vinegar. No other can be relied on for pickles or catsups. If a bell-metal kettle is used, it should first be thoroughly cleaned. Under no circumstances should a brass kettle be tolerated. For general purposes a porcelain lined or agate iron is preferable.

TO MAKE GREEN PICKLES.

After the cucumbers have been brined as long, as desired or convenient, soak in fresh water until fresh enough to suit the taste, being careful to change the water every day, otherwise they will get soft. Then scald them in vinegar (let them come to a good boil) in a bell-metal kettle which will green them. Then put them in cold vinegar. The vinegar they

are scalded in cannot be used about them afterwards.

—MRS. DR. S. G. F.

TO MAKE GREEN PICKLES.

After they have been brined sufficiently long, pour off the brine and put the pickles in kettles over a slow fire and pour on clear water. As it heats, change the water until the salt is out. Cover then with water and allow them to scald (not boil) until green. Grape leaves through them hasten the greening. When green, put in cold vinegar for a week or two.—MRS. V. C. P.

TO MAKE GREEN PICKLES.

Select very small cucumbers, put them in strong brine for two days. Scald the same brine and pour over the cucumbers. In two days scald and pour it over them again, let stay two days, making six days in brine. Then boil vinegar and water in equal quantities and pour over them. In two days repeat it, making three scaldings in vinegar. They will then be green and ready for the spiced vinegar.—MRS. L. F.

TO MAKE YELLOW PICKLES.

Put small, hard, white heads of cabbage quartered, small onions, cucumbers, etc., in hot brine for three or four days. Drain well and put on coarse, soft cloth in the clear sun to dry and bleach. Turn often and two days in the sun will be long enough. Then put in cold vinegar with a little turmeric for two weeks, then in spiced vinegar. Put the spices in a bag to prevent spoiling the appearance of the pickle.—MRS. V. C. P.

ONIONS.

Peel and brine over night. Wash them next morning and boil in vinegar and water in an iron pot. Stick five or six cloves in each onion and put in cold vinegar. Next morning boil the vinegar and pour over them hot.—MISS S. D.

SWEET PICKLED TOMATOES.

Slice one gallon of green tomatoes, sprinkle them thoroughly with salt and let them stand four hours. Then put them in clear cold water and let them soak four hours. Drain them well and put into a preserving kettle. Add one teaspoonful of ground black pepper, a small pod of red pepper (sliced), one tablespoonful of allspice, one of cloves and two of white mustard seed, six large onions sliced (parboil in salt and water), half teacupful celery seed, two pounds of brown sugar. Cover with good cider vinegar and let it boil till the vinegar is clear.—MRS. A. L. F.

GREEN TOMATO PICKLE.

One peck green tomatoes. Slice them, sprinkle with salt, and let stand all night. Next morning soak them until the afternoon. Slice ten small onions and put one box of mustard, cloves, allspice, black pepper, celery seed and sugar to taste. Cover with vinegar. Boil until tender.—MRS. A. J. L.

WALNUT PICKLE.

Select English walnuts, young enough to run a pin through, about 20th June. Pour boiling brine over them and let them stand ten days or longer. Pour off and cover the walnuts with clear boiling water. In twenty-four hours, change the water, let it stand all night. Spread the walnuts on dishes, put in the sun to dry. In one or two days they will turn black.

Put in stone jars with the seasoning well sprinkled through them. To one peck walnuts put: Half-pound of race ginger, two ounces black pepper, two ounces allspice, two ounces cloves, two pounds brown sugar, one and one-half dozen onions chopped fine, one pod of red pepper cut up. Mix all well. Break the ginger. Cover with good cider vinegar.—MRS. A. L. F.

APPLE AND PEAR PICKLE.

Take one pound of fruit, half-pound of sugar, and half-pint of vinegar. Dissolve sugar and vinegar together, put in a small quantity of fruit and boil until you can stick a straw through it. Season with cinnamon and mace or to your taste. Re-scald the vinegar and pour over the fruit for nine mornings.—MRS. S. T.

TO PICKLE ARTICHOKE.

Peel and rinse in cold water. Place them in a kettle and cover with vinegar. Add sugar and spices to taste. Boil twenty minutes.—MISS O. W.

CHERRIES.

Clip the stems and fill the jar with cherries. To a gallon jar, put a handful of salt on top to harden them. Cover with cold vinegar and let stand all night. Next morning pour off and boil the vinegar and let it stand till cold. Then pour on the pickles. Spices to taste.—MISS S. D.

SWEET PICKLE CHERRIES.

Pick and stone them. Cover with vinegar, and, to

each pint of vinegar, put half a pound of sugar. Put all in the kettle and boil till done.—MISS S. D.

DAMSONS.

Seven pounds of damsons, four pounds of brown sugar, two ounces of stick cinnamon, two ounces of whole cloves and one quart of vinegar. Put a layer of plums and spices alternately. Scald the vinegar and sugar together, pour it on the plums. Repeat for two or three days, the last time put the jar in a kettle of water and cook until done.—G.

PEACHES.

Pare your peaches and fill your jar with them, being careful to shake it well in order to pack them closely. Cover with good cider vinegar. Pour off the vinegar, measure it, and to each pint of vinegar add half a pound of sugar. Boil the vinegar and pour over the peaches. Repeat this four or five times, adding more sugar if peaches are not sweet enough. If you find peaches are nearly done, place your jar in a vessel of cold water and let it come to a good boil. When peaches are sufficiently done, seal them while hot.—MISS M. G.

PEACH MANGOES.

Use large open-stone peaches, put in brine twenty-four hours. Cut open one side, take out the seed, fill with the following dressing: Equal quantities of chopped peach and white mustard seed, a little ginger, cloves, allspice, turmeric, black pepper, sugar and celery seed. Tie up, pack in a jar open side up. Cover with cold vinegar, allow three pounds of sugar

to each gallon. If wished yellow, add three ounces of turmeric to each gallon.—MRS. V. C. P.

CUT CUCUMBERS.

Pare and slice one hundred cucumbers, one-quarter of a peck of onions in the same way. Sprinkle with salt, let them stay twenty-four hours. Drain the salt off, put in a jar in layers—first a layer of cucumbers and onions, then a layer of spices.

Spices to be used :

2 ounces of mace (whole, not ground).

2 ounces of celery seed.

1 pound of English mustard.

Fill the jar up with cold vinegar, cover the top with sweet oil. As you pour the vinegar in, shake the jar well so it will soak through it. After remaining twenty-four hours stir well together.

This pickle is delicious with fish or oysters, is very easily made, and has the advantage of never obliging you to go near the fire. It was a receipt used by my great grandmother nearly one hundred years ago.—MRS. GOV. F. L.

SWEET PICKLED CUCUMBER (*sliced*).

Slice one gallon of cucumbers, sprinkle them with salt thoroughly and let them stand about four hours. Then put them in clear cold water and let them soak about four hours. Then drain them well and put them in a preserving kettle and add a teaspoonful of ground black pepper, one small pod of red pepper (*sliced*), one tablespoonful of mace, one tablespoonful of cloves, two tablespoonfuls of white mustard seed, half pint of scraped horse-radish, six large

onions (sliced), one and one-half pounds of sugar. Cover all with good cider vinegar and let boil until the cucumbers are clear.—MRS. A. L. F.

CUCUMBER MANGOES.

Slit fifty large cucumbers on one side and put them in brine two weeks. Then take them out, remove the seed with your finger. Green them in vinegar and water and a small piece of alum. When green, throw them in cold vinegar. Make a dressing of two heads of cabbage (chopped), one teacup of grain pepper, half cup of ginger (pounded), two cups of grated horse-radish, one ounce of cloves, one ounce of mace, one pint of black mustard seed, one pint of white mustard seed, four ounces of celery seed, one pint of small onions, two and one-half pounds of brown sugar, one cup of sweet oil. Dry and fill the cucumbers, and tie or sew securely and put in a jar, cut side up. Dissolve three pounds of sugar in one gallon of vinegar and pour over them. Tie up the jar closely.—MRS. V. C. P.

SWEET PICKLE MANGOES.

Remove seeds from mangoes and brine for ten days in brine that will bear an egg. Pour it off every other day and put it in a kettle to boil, then pour hot on mangoes. At the end of ten days remove the brine and freshen with cold water. Then put them on in vinegar or half vinegar and water and boil gently for twenty minutes. Drain and stuff with the following dressing: For a three-gallon jar:

1 teacupful of black pepper.

1 ounce of allspice.

1½ ounces of ginger.

½ ounce of mace.

½ ounce of cloves.

Beat all, but not fine; then add three cups of grated horse-radish, one quart of white mustard seed, two teacupfuls of celery seed and two pounds of brown sugar. Mix thoroughly and stuff the mangoes. Sew or tie up securely. Place in a jar, put three pounds of sugar to enough vinegar to cover them, and pour boiling hot over mangoes. Garlic or onions chopped in the stuffing improve it, but many object to it.—MRS. E. L. C.

SWEET PICKLE MANGOES.

Take cantaloupes not quite ripe, take the inside out and brine them four days. Then take them out and soak and wash until fresh. Then boil in vinegar four or five times. Then stuff with small portions of rind cut up, mustard seed, celery seed and horse-radish. Then take fresh vinegar and to one pint put one pound of sugar. Boil over in the sweet vinegar. Put in spices according to taste.—MRS. E. F. G.

DRESSING FOR FORTY MANGOES.

Gather the melons a size larger than a goose egg, put them in a jar, pour strong boiling salt water over them; the next day cut a slit and take out the seed, then return them to the brine. Let them remain eight days. Then put them in a strong vinegar for a fortnight; then wipe them out nicely with a soft cloth. Stuff them with the following ingredients; sew them up and put in a jar with the slits up, and keep covered with the best vinegar.

Wash one pound of white ginger, put boiling water on it; let it stand twenty-four hours; slice and dry.

One pound of horse-radish, scraped and dried; one pound of white mustard seed and six ounces of celery seed, washed and dried; one pound of chopped onions, one ounce of mace, one ounce of nutmeg, pounded fine, and two ounces of turmeric, a handful of grain pepper, sugar to taste. Make all in a paste with a quarter of a pound of mustard and a bottle of oil.—MRS. T. T.

YELLOW PICKLE.

Take heads of cabbage and cut in quarters and brine four days; then soak until fresh in cold water; put on in a kettle with vinegar and enough turmeric thrown in to color the cabbage yellow; boil until nearly tender. Drain through a colander and then, to fill a three-gallon jar, put on in a kettle:

1½ gal. strong vinegar.

5 lbs. brown sugar.

¼ lb. grated horse-radish.

½ lb. ground ginger.

¼ lb. garlic.

½ lb. white mustard seed.

¼ lb. celery seed.

¼ lb. allspice.

2 oz. cloves.

2 oz. mace.

2 tablespoonfuls pepper.

2 or 3 green or red peppers.

Put in cabbage and cook until perfectly tender. It is an elegant pickle, good at once but improves by age.—MRS. E. L. C.

CHOPPED CABBAGE PICKLE.

To one gallon of cabbage cut in shreds, put half a gallon of good vinegar, one dozen chopped onions, half an ounce each of ground black pepper and all-spice, a little salt, a pod of red pepper, and two pounds of brown sugar. Boil the whole of the mixture and cabbage together until clear.—MRS. S. S.

CHOPPED PICKLE CABBAGE.

Two gallons chopped cabbage with a half-pint of salt sprinkled through it. After two hours squeeze it out and dry. Add 5 tablespoonfuls ground mustard

3 gills mustard seed.

2 tablespoonfuls cloves.

3 tablespoonfuls celery seed.

1 lb. brown sugar.

1 pint chopped onions.

3 qts. strong cider vinegar.

Mix the ingredients, and boil until thick in a bell-metal kettle.—MRS. E. W. B.

SWEET PICKLE CANTALOUPE.

Peel and cut as many half-ripe cantaloupes as you wish and put in salt and water (not strong brine) in the morning, and let stand until evening. Then wash off and soak all night. Scald the cantaloupe in a kettle next morning with grape leaves, water and a little vinegar (if you like them to look very green, drop a piece of alum in the water.) Then take out with a fork and place in your jar. Measure your vinegar as you pour it over them. Pour the vinegar off and put in the kettle with half-pound of sugar to one pint of vinegar. Tie up cloves in a bag and add cinnamon

and mace after it boils. Drop your cantaloupe in and cook until you think it done. Be sure and have enough vinegar, as it boils down so much.—MRS. S. F. R.

CANTALOUPE PICKLE.

Take cantaloupes just on the eve of being ripe, cut them up, pare and trim them, then cover them with strong vinegar, which they must stay in three days, at the end of which time pour off, and for every quart of vinegar allow three pounds of brown sugar. Scald the vinegar and sugar. Add spices to your taste, and when it is boiling hot put in the cantaloupe and boil until transparent.—MRS. JUDGE J. E. H.—MRS. T. E. C. C.

CANTALOUPE PICKLE.

Take a cantaloupe before it is perfectly ripe, pare off the rind and part of the inside, cut it into pieces as large as you like (say two or three inches square), cover it with vinegar and let it stand three days. Pour off the vinegar and to every quart of vinegar put three pounds of sugar (some say two is better), nutmeg, cloves, mace, celery seed, etc., to your taste. After it has boiled put in the cantaloupe and boil until done.—MRS. A. J. L.

CUCUMBER PICKLE.

3 oz. allspice.
3 oz. ginger.
2 oz. cloves.
2 oz. nutmeg.
2 oz. mace.

- 1 oz. cinnamon.
- 1 teacupful celery seed.
- 1 teacupful mustard seed.
- 1 can mustard.
- 18 lbs. sugar.
- 1 gal. vinegar.
- 6 gals. cucumbers.

Throw the cucumbers into brine that will bear an egg, and allow them to stay certainly two weeks, but longer if you wish. They will stand a month if not convenient for you to use them right away. When ready to pickle them, soak in fresh water until fresh enough to suit the taste, being careful to change the water *every* day, otherwise they will get soft. Then scald them in vinegar (let them come to a good boil) in a bell-metal kettle, which will green them. Put them in a jar, fill with cold vinegar and let them stand two weeks longer. Then they are ready to be seasoned. The vinegar they are scalded in cannot be used about them afterwards.—MRS. DR. S. G. F.

CUCUMBER PICKLE.

Take cucumber pickles that have already been made, slice them, some lengthwise, some crosswise; slice some onions rather thick—lay the onions in salt water. Into a kettle put one quart of best vinegar made very sweet with brown sugar and colored strongly with turmeric. Season highly with cinnamon, cloves, allspice, mace, white and black mustard seed, celery seed and curry powder, and let all boil well. Then put in cucumbers and onions. Boil till the cucumbers are a rich citron color. Let them cool and tie or seal in jars.—MRS. E. W. B.

YELLOW PICKLE.

Prepare the articles as directed on p 86. then for the spiced vinegar, take :

1 pint of black mustard seed.

1 pint of white " "

4 oz. broken ginger.

3 oz. long black pepper.

1 oz. allspice.

1 oz. cloves.

1 oz. mace.

2 oz. turmeric.

2 oz. radish seed.

1 teacupful grated horse-radish.

$\frac{1}{2}$ teacupful celery seed.

1 handful garlic.

3 lemons.

6 lbs. brown sugar.

2 gallons cider vinegar.

This can be made and set aside until ready for use.—MRS. V. C. P

ENGLISH CHOW-CHOW.

Use principally small onions, cucumbers and cauliflower. Bleach the cucumbers, beans, etc., as for yellow pickle. Scald the onions and cauliflower in salt water, and set in the sun to dry. Make a dressing of :

10 tablespoonfuls mustard.

14 tablespoonfuls sweet oil.

4 tablespoonfuls salt.

4 tablespoonfuls brown sugar.

2 tablespoonfuls turmeric.

4 tablespoonfuls curry powder.

2 tablespoonfuls pepper vinegar.

Mix well and then with $\frac{1}{2}$ gallon vinegar, boil until smooth, stirring all the time. Pour hot over the pickles. When cold pour over a little oil and seal.—
MRS. V. C. P.

CHOW-CHOW.

Three-quarters of a peck of green tomatoes, two large cabbages, eighteen large onions, twenty-five cucumbers. Cut each in small pieces, sprinkle with salt, and let stand all night. Then drain and press from the liquor, cover with equal parts of vinegar and water for two days. Then drain and press off the liquor. Add:

1 pint grated horse-radish

$\frac{1}{2}$ pint sweet oil.

1 quart small onions.

$\frac{1}{2}$ lb mustard seed.

1 oz. celery seed.

$\frac{1}{2}$ lb. mustard.

1 teaspoonful black pepper.

1 tablespoonful cinnamon.

1 tablespoonful turmeric.

Boil one and one half gallons vinegar with four pounds brown sugar and pour hot over the pickle. Drain off and boil the next day, also the second day, making three scaldings. "I mix well and boil all twenty minutes. Very good."—MRS. V. C. P.

MUSTARD PICKLE.

Take two large boxes of mustard and rub into it one-third of a pint of good salad oil and a little

vinegar until a smooth paste is made. Add to this two cups of brown sugar, one of grated horse-radish, one of race ginger, half-cup of white mustard seed, half-cup of celery seed, half ounce turmeric, one table, spoonful each of ground cloves, allspice and cayenne pepper. Put all these ingredients in a stone jar two-thirds full of good cider vinegar. Set the jar in a vessel of cold water over the fire and boil for two or three hours, stirring occasionally. After it comes from the fire, fill the jar with white cabbage heads cut up fine, tender beans, cauliflower, small onions and sliced cucumbers. I always parboil my vegetables in salt and water and set them on dishes, so that they will drain well, before filling the jar. This pickle will keep for years, and as the vegetables are used more can be added.—MRS. A. L. F.

MUSTARD PICKLES.

$\frac{1}{2}$ lb best mustard.

$\frac{1}{2}$ pint salad oil, rubbed into a smooth paste with vinegar.

$\frac{1}{2}$ oz. white pepper.

$\frac{1}{2}$ oz. cayenne pepper.

$\frac{1}{2}$ oz. horse-radish (grated).

$\frac{1}{2}$ oz. white ginger.

1 oz. celery seed.

Put all these ingredients in a stone jar with one gallon of vinegar and one pound of brown sugar. Set jar in a pot of cold water over stove and let boil for three hours, stirring occasionally. After it comes from the fire add two ounces white mustard seed, tablespoonful of turmeric. While at the boiling point stir two heads of cabbage finely shred, half

fruit darkens if left standing for any length of time after paring, many housewives do not pare but just the quantity to be cooked at once, but if the fruit is dropped into cold water immediately after paring it will prevent discoloration, and as much fruit can be pared as you wish to use that day. Hard fruits, such as quinces and hard pears, should be scalded with boiling water and left in the water until the syrup is ready to drop them in. All delicate fruit should be done gently, and not allowed to remain more than half an hour after it begins to boil before it is laid on dishes to cool; it must be put into the syrup again for the same time; continue this until it is sufficiently transparent. The advantage of this method is that the preserves are less liable to boil to pieces, than when done all at one time. Cook only a little fruit at a time if you wish it to look nice and whole. The best syrup is made by allowing two pounds of sugar to a pint of water, and just before it comes to the boil adding the white of an egg, slightly beaten, to clarify it. Remove all the scum that arises and there will be a beautiful clear syrup. Delicate preserves should be kept in small glasses or pots that will not hold more than two or three pounds, as the admission of air injures them. Cut papers to fit the glasses, dip them in brandy, alcohol, or white of an egg, and press them closely on top of the preserves or jelly.

TO PRESERVE APPLES.

Weigh equal quantities of Newtown pippins, and the best of sugar. Allow one sliced lemon for every pound. Make a syrup and then put in the apples. Boil them until they are tender. Then lay them into

jars and boil the syrup until it will become a jelly. No other apple can be preserved without breaking. This keeps its shape and is very beautiful. Quarter the apples or take out the core and leave them whole, as you prefer. Other sour hard apples are very good preserved, but none keep as well, or are as pretty as the Newton pippins.—MRS. A. J. L.

PRESERVED PEARS.

To six pounds of pears, four pounds of sugar, two coffee cups of water, the juice of two lemons, and the rind of one, a handful of whole ginger, Boil all together for twenty minutes, then put in your pears and boil till soft, say about a quarter of an hour. Take them out and boil your syrup a little longer, then put back your fruit and give it a boil, put in jars while hot.—MRS. A. J. L.

TO PRESERVE PURPLE PLUMS.

Make a syrup of clean brown sugar, clarify ; when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems. Let them remain in the syrup two days, then drain it off, make it boiling hot, skim it and pour it over again. Let them remain another day or two, then put them in a preserving kettle over the fire and simmer gently until the syrup is reduced and thick or rich. One pound of sugar for each pound of plums. Clarify the syrup and when boiling hot put in the plums. Let them boil very gently, and when done put in jars.—MRS. A. J. L.

QUINCE PRESERVE.

Pare, core, and quarter your fruit, then weigh it

and allow an equal quantity of white sugar. Take the partings and cores and put in a preserving kettle, cover them with water and boil for half an hour, then strain through a hair sieve and put the juice back into the kettle and boil the quinces in it a few at a time until they are tender; lift out as they are done with a drainer and lay on a dish; if the liquid seems scarce add more water. When all are done throw in the sugar and allow it to boil ten minutes before putting in the quinces. Let them boil until they change color, say one hour and a quarter on a slow fire; while they are boiling occasionally slip a silver spoon under them to see that they do not burn, but on no account stir them. Have two fresh lemons cut in thin slices and when the fruit is being put in jars, lay a slice or two in each.—P.

TO PRESERVE STRAWBERRIES.

Put in a bowl alternate layers of a pound of strawberries and a pound of sugar, till you have in each bowl three pounds of fruit. Let it stand an hour or two. Put it on the fire, and in twenty minutes from the time it begins to boil, it will be done. Keep them in glass tumblers.—MRS. S. S.

TO PRESERVE STRAWBERRIES.

Put three quarters of a pound of sugar to a pound of fruit, just putting enough water to cover the sugar, and let it boil. After skimming, put in your berries and let boil fifteen minutes. Then put the berries on shallow dishes, covering with half the syrup. Set in the sun for two days, the second day add the other half of syrup.—MRS. T. C. P.

PIPPINS.

Pare the pippins, take out the eyes and stalks, after quartering them. To every pound of pippins put one pound of loaf sugar and a pint of clear spring water. Put the fruit in the syrup, cover them closely, boil briskly ten minutes, then let them cool and boil as long as before, repeat this two or three times till they are perfectly clear. Season with mace and essence of lemon and white ginger.—MRS. S. S.

PRESERVED CRAB-APPLES.

Take red Siberian crab-apples, peel, leave stems on. Allow one and one quarter pounds of sugar and half cup of water to every pound of fruit. Boil water and sugar until the scum ceases to rise. To the syrup add the juice of one lemon to three pounds of fruit. Add the fruit, boil until tender, and can immediately.—MRS. A. J. L.

CRAB-APPLES.

Pick them full of holes with a large needle, then pour boiling water to them and let them stand until cold. Drain the water from them, pack in sugar, let them stand two hours. Use one and one quarter pounds of sugar to one pound of fruit.—MRS. T. C. P.

BLACKBERRIES.

To one pound of low-running blackberries, allow one pound of sugar. Put them together in the preserving kettle, the fruit first and the sugar on top. These berries are so juicy that no water will be necessary, but they must begin very slowly to stew and

boil gently an hour or more until perfectly done.

—MRS. A. J. L.

CANTALOUPE (*whole*).

Put it in brine for three days, then put it in fresh water and soak until free from salt, then boil in alum water one hour; then rub the kettle well, and boil in fresh water one hour, drop it in cold water, and rub the kettle again, and boil in fresh water another hour. Clean the kettle again, and put one pound and a quarter of sugar to one pound of the melon, and enough water to cover it, and boil one hour, Flavor with extract or fresh lemon.—MRS. R. D. S.

CANTALOUPE PRESERVES.

Select ripe cantaloupes, remove the seed, pare and slice. To every pound of rind add one pound of sugar, and two lemons for every five pounds of rind. Cook at once; no need of brine—MISS O. W.

CHERRIES.

The most beautiful cherries to preserve are the carnation and common light red with short stems. Select the finest that are not too ripe. Take an equal weight with the cherries of double refined sugar, make it into a syrup and preserve them without stoning, and with the stems on. If they be done carefully, and the directions for preserving closely attended to, the stems will not come off, and they will be so transparent that the stones may be seen.—MRS. E.

TO PRESERVE CLINGSTONE PEACHES.

Get the finest clingstones, pare them and lay them in a bowl; take their weight of sugar and sprinkle it over them as they are put in; let them stand two or three hours, put them together with the sugar into the kettle, add a little water and let the peaches remain till thoroughly scalded. Take them out with the ladle, draining off the syrup. Should there not be enough syrup to cover the peaches add more water, boil it and skim it, return the fruit to the kettle and boil them gently till quite clear. To preserve them in halves, take a knife and cut the peach to the sharp sides of the kernel all around. Then wring one half from the kernel, and cut off the other as close to the kernel as possible. Have their weight in sugar and preserve as the others.—G.

TO PRESERVE PEARS.

To every pound of pears put three quarters of a pound of sugar. Pour boiling water over the fruit and let it stand until the syrup has boiled twenty minutes, then put in the pears and cook about twenty minutes, then take them out on a large dish and set in the sun. When perfectly cold put back in the syrup and boil until transparent. Take them out again and set in the sun and boil the syrup until quite thick, then return the fruit again to the syrup and let it come to a boil, when it will be ready to be put in the jars. Flavor with ginger or cinnamon. In peeling any fruit for preserving or canning, always drop it in cold water to prevent its becoming discolored.—MRS. S. L. G.

PRESERVED CITRON.

To six pounds of citron use four and a half pounds of sugar, four lemons and a quarter of a pound of ginger root. Slice the lemons and boil them till they look clear. Save the water they are boiled in, removing them from it into a dish of cold water, where they may stand over night. In the morning scrape and clean the ginger root, slice it into three parts of water, and boil it in the water one hour. Add to the ginger water, the water the lemons were cooked in, and the sugar, stirring till it is melted. Skim this syrup well. When the syrup is clear, drop in the citron and slices of lemon. Cook till the citron is transparent. These preserves are excellent to serve with ice-cream or around an iced pudding. Cut in fancy shapes.—MRS. A. J. L.

FIGS.

Scald the figs and let stand till cold. Make a syrup of one pound of sugar, and half pint of water to each pound of figs. Let the syrup come to a boil, then drop in the figs and cook slowly until done. This recipe is for little brown figs.—MISS. S. D.

GOOSEBERRIES.

Gather the berries when they have attained their full size but are of a good green color. Put them in a kettle with a little water to keep them from sticking to the kettle. Stew them a little while, then add the sugar, three quarters of a pound to the pound of fruit. Cook them till the syrup is thick, but not until they turn reddish. Put them in air-tight jars. Quart jars preferred. They are delicious on pastry.—MISS M. G.

WATER-MELON RIND.

Cut the rind in any shapes fancied (such as flowers, fruits, leaves, grapes, fish, etc.), put in brine strong enough to float an egg, cover closely with grape leaves, and set away the jar. When ready to make the preserves, soak the rind in fresh water, changing it till all taste of salt is removed from the rind. Dissolve four tablespoonfuls pulverized alum in one gallon water. Lay the rind in this, covered closely with grape or cabbage leaves. Simmer till it becomes a pretty green, then soak out the alum by throwing the rind in soft water. Pour boiling water on half a pound of white ginger and let it stand long enough to soften sufficiently to slice easily in thin pieces (retaining the shape of the races as much as possible). Then boil it an hour in half a gallon of water and two pounds best cut sugar. This makes a thin syrup, in which boil the rind gently for half an hour, adding water to keep the rind covered with syrup. Take out and set away for four days and then boil again as before, adding two pounds of sugar and more water if necessary. Repeat the boiling six or seven times, till the syrup is rich and thick and sufficient to cover the rind. See that the fruit is kept covered with syrup, adding water if necessary. Allow two pounds of sugar to each pound of fruit. The ginger called for above will flavor two gallons of rind. This keeps indefinitely, and never ferments.

—MISS M. G.

FRUIT JELLIES, MARMALADES, ETC.

The great secret of making nice fruit jelly is to boil the syrup well before adding the sugar (which should always be loaf or cut), and a pound to the pint of juice is the only safe rule. The best jelly bag is made of new flannel. Take a square of flannel and fold it to make a double three-cornered piece; sew up one side. Quince jelly is easily made from parings and odd pieces of fruit left after preserving, but it is not well to leave the seeds in as they tend to make the jelly sticky and ropy. Grape jelly should be made before the grapes turn. In making jelly, do but little at a time, to keep it of light color and crisp and firm. Bright, fair weather improves the color and flavor of jelly. Jellies should stand open a day or two after being put into glasses, that the moisture may evaporate, but they should be protected from dust. If thin, let them stand in the sun's rays. In a day or two cut papers to fit the glasses, dip these in brandy or alcohol or white of an egg, and press them closely on top of the jelly. Finally, put the covers on the glasses or cover with paper, pasting the edges down.

APPLE JELLY.

One pound of apples, three pints of water, one pound of loaf sugar to each pint of juice. Quarter the apples, do not peel them, add the water, bring them to a boil, then boil rapidly for thirty minutes. Strain, and to the juice add the sugar, then boil again thirty minutes.—MISS O. W.

CURRANT JELLY.

Pick full ripe currants from the stem, and put them in a stone pot; then set it in an iron pot of water. Take care that no water gets in. When the currants have yielded their juice, pour them into a jelly bag. Let it run as long as it will without pressing, which must be reserved for the best jelly. You may then squeeze the bag to make inferior kind. To each pint of this juice put one pound of sugar. Boil it fifteen minutes, skim it clean and put it in glasses. Expose them daily to the sun to prevent fermentation.—MISS M. G.

QUINCE JELLY.

Prepare the quinces as before directed, that is, let them ripen after they are gathered until they are a pretty color. Take off the stems and wash them clean and cut them in slices without paring, but leave out the seed. Fill the kettle, pour in water to cover them. Stew them gently, putting in a little water occasionally, till they are soft. Then pour them into a jelly bag. Let all the juice run through without pressing it. This must be set aside for the best jelly. To each pint of this put a pound of sugar and boil it to a jelly. The bag may be squeezed for an inferior but a very nice jelly.—G.

JELLY OF RASPBERRY, BLACKBERRY AND CURRANT.

Put the fruit in a kettle and let it boil until the juice is extracted. Pour out and let it set until the next day. Strain without pressing, and to each pint of juice allow one pound of loaf sugar. Boil half an hour. Put immediately in glasses. All jelly should

boil slowly and steadily. If allowed to stop boiling even a few minutes, it is not apt to harden well.—
MRS. V. C. P.

RIPE GRAPE MARMALADE.

First pulp the grapes, then put the pulps in a preserving kettle with an equal quantity of water. Boil them until the seed will leave the pulp (which will require some time), then strain and rub through a colander, leaving the seeds in the colander to be thrown away. To the strained pulp add the raw skins and one pound of sugar to each pint, and boil till thoroughly done.—MRS. M. A. W.

PEACH MARMALADE.

Take the ripest soft peaches (the yellow ones make the prettiest marmalade), pare them and take out the stones. Put them in the kettle with one pound of dry light-colored brown sugar to two of peaches. When they are juicy they do not require water. With a silver or wooden spoon chop them with the sugar. Continue to do this, and let them boil gently till they are a transparent pulp that will be a jelly when cold. Puffs of this marmalade are very delicious.—MRS. R.

MORELLO CHERRIES.

Take out the stones and save the juice that runs from them. Put to the juice a pound of sugar for each pound of cherries, weighed after they are stoned. Boil and skim the syrup, then put in the fruit and stew till quite clear.—MRS. R.

PINEAPPLE MARMALADE.

Grate the pineapple, weigh it and the juice, and put pound of sugar to pound of fruit and juice together. Cook it to a jam.—MRS. J. G. F.

LEMON JAM.

One dozen lemons, six quarts of water, seven pounds of white sugar. Cut up lemons, rind, pulp, and all and pour the water over them over night. Then parboil two hours. Add sugar and boil twenty minutes. It is very nice.—MRS. E. L. C.

PEACH CHIPS.

Cut the peaches very thin, weigh them, put half the weight of the peaches in sugar. Put them in to boil, and boil until a straw goes through easily. Drain the peaches from the syrup, put on dishes and dry. When dry enough, sprinkle with sugar and put up in a jar. It depends so much upon the weather, that it is impossible to state definitely the time required. Take the syrup left from the peaches and put one quarter as much brandy and bottle it. It makes very nice liqueur for seasoning.—MRS. DR. S. G. F.

TO DRY CHERRIES.

Stone them and save the juice. Weigh the cherries and allow one pound of good brown sugar to three of the fruit. Boil it with the juice, put the cherries in and stew them fifteen or twenty minutes. Take them out, drain off the syrup, and lay the cherries on dishes, to dry, in the sun. Keep the syrup, to pour over a little at a time, as it dries on the cher-

ries. Turn them over frequently. When all the syrup is used, put the cherries away in pots, sprinkling a little powdered loaf sugar between the layers. They make excellent pies, puddings and charlottes.

—MRS. R.

CANNED FRUIT.

DIRECTIONS FOR CANNING FRUIT.

First—Can the fruit the same day it is gathered. More than half the secret of having fine preserves lies in this direction.

Second—Never can fruit without adding as much sugar as you wish to prepare it for the table. This is important, else your fruit will be leathery. Use, I should say, one quarter of a pound of sugar to every pound of fruit, at least. Taste and try. Pare and extract the pit, cut in halves and plunge in cold water, until ready to cook, else your fruit will be dark. This of course does not apply to all kinds of fruit. Examine your cans and rubbers carefully, before beginning, and see that they are in good order. Place your cans in any vessel where they can stand at least half way up in boiling water and keep so until sealed. This applies when the fruit is cooked in a kettle and then put in the jars. I usually take a large dripping pan and put it on top of the stove at one side while my preserving kettle is on the other. Make your syrup, and when it comes to a boil, put in your fruit and cook until you can pierce it with a broom straw. Skim out and put in the cans, and when they are full, pour the boiling hot

syrup over the fruit. Wipe off the tops with a cloth wet with hot water, being careful that no syrup remains on them. Then put on your covers and seal. Then wipe off the whole jar carefully with hot wet cloth. Everything must be hot from beginning to end—hot cans, hot water, hot sealing, and worse than all, hot hands and face and body.—MRS. E. F. G.

CANNED PEACHES.

Pare your peaches and cut them in halves if free-stone (removing the kernel). If clingstones leave them whole or divide them. Drop them in cold water. Place them in cans and cover with a syrup, allowing one quarter of a pound of sugar to each pound of fruit. Place your cans in your ham boiler (having put a piece of plank in the bottom), having water enough in the boiler to boil without boiling over. Place on the covers without the rubbers. When you can pierce the peaches with a straw, take out of the water and seal carefully.—MISS M. G.

CANNED PEARS.

Pare your pears, cut in size to suit yourself and drop in cold water. To each pound of fruit allow quarter pound of sugar and sufficient water to cover them. When you can, pierce them with a straw, put them in glass cans with the syrup, and seal carefully.—MISS M. G.

CANNED TOMATOES.

Pour boiling water over the tomatoes. Peel and cut out any hard or defective parts. Put in a colander and drain out all of the water that can be

gotten out of them. Then put in a kettle and boil a while, then dip out the juice. Then put sugar and salt to taste and boil down until they are of the desired consistency.—MISS M. G.

BRANDY PEACHES.

Pare carefully good clingstone peaches. To each pound of peaches add one half of a pound of good granulated sugar and a little water. Let them boil till you can pierce them with a straw. Put into air-tight glass cans, and fill the cans full of the peaches and half full of syrup. Then fill up the can with good brandy or whiskey and seal up.—MISS M. G.

WINES, SYRUPS, ETC.

BLACKBERRY WINE.

Mash the berries well in a pan, squeeze through a thin cloth. To one gallon of juice add two and one half pounds of granulated sugar. Pour into a cask or demijohn, tie a piece of mosquito net over the mouth and let it stand until fermentation is over, then draw off and bottle.—MRS. DR. S. G. F.

BLACKBERRY WINE.

Measure your berries and bruise them and to every gallon add one pint of water. Let them stand twenty-four hours to ferment, stirring them occasionally. Then strain off the juice and to every gallon allow three pounds of sugar. Put in a cask and let it stand until October and then rack it off and bottle.—MRS. E. F. G.

BLACKBERRY SYRUP.

To two quarts of blackberry juice, add half an ounce each of powdered nutmeg, cinnamon and allspice, and one-quarter of an ounce of powdered cloves. Boil these together to get the strength of the spices and to preserve the berry juice. While hot add a pint of pure brandy and sweeten with loaf sugar. This is excellent for summer disorders. Dose for a child, two teaspoonfuls three times a day. A wine glass for an adult. It is best to put the spices in a muslin bag.—MRS. DR. W. A. T.

BLACKBERRY BOUNCE.

Wash and strain the blackberries, put the juice on to boil in a bell-metal kettle. Skim it well, and to each gallon of juice add three pounds of white sugar. After it cools, add a quart of brandy or good whiskey. This is valuable as a medicine for children.—MRS. E. F. G.

CHERRY SHRUB.

Gather ripe Morello cherres, pick them from the stem, and put them in an earthen pot, which must be set in an iron pot of water. Let the water boil, but take care that none gets into the cherries. When the juice is extracted, pour it into a flannel bag, which will permit the juice to pass but not the pulp of the cherries. Sweeten to your taste, and when it becomes perfectly clear, bottle it. Put a gill of brandy into each bottle before you pour in the juice. Cover the corks with rosin. It will keep all summer in a dry, cool place, and is delicious mixed with water.—MRS. JUDGE J. E. H.

CURRANT WINE.

The juice of four pounds of currants, four pounds of loaf sugar. When dissolved, measure and add water enough to make one gallon of juice. Let it stand twenty-four hours. Skim, fill the jugs two-thirds full and cork. Set in a cool place. Bottle in October. This wine has taken several prizes.—MRS. V. C. P.

GRAPE WINE.

One gallon grape juice, two gallons water, three pounds of loaf sugar to each gallon. Dissolve and let it stand twenty-four hours. Skim, fill the jugs three-fourths full. Cork and set in a cellar until cold weather, then bottle. —MRS. V. C. P.

PARSNIP WINE.

To one quart of parsnips sliced, put one gallon of water. Boil them in a bell-metal kettle, strain off the liquor, add two and one-half pounds of sugar and before it gets quite cold one teaspoonful of yeast (brisk). Bottle and put in a cool cellar.—MRS. DR. S. G. F.

EGG-NOG.

To each egg, one tablespoonful of sugar, one wine-glass of milk, one wine-glass of liquor. The sugar and yolks to be beaten well together, and the whites (well beaten) to be added by degrees. To twelve eggs, put eight wine-glasses of brandy or good whiskey and four of wine. Put the liquor in the yolks and sugar, stirring slowly all the time, then add the whites, and lastly the milk.—MISS M. G.

EGG WINE.

Beat in a tumbler a fresh egg, add a teaspoonful of sugar, and a glass of port, sherry or madeira wine, as ordered by the doctor, if for an invalid.—MRS. V. C. P.

CAKES.

FRUIT CAKE.

- 1 dozen eggs.
- 1 pound of butter.
- 1 pound of sugar.
- 1 pound of flour.
- 1 pound of raisins, seeded and chopped.
- 1 pound of almonds, blanched and chopped.
- $\frac{3}{4}$ pound of citron.
- 2 $\frac{1}{2}$ pounds of currants, well washed and picked.
- 2 tablespoonfuls of grated nutmeg.
- 1 tablespoonful of allspice.
- 1 tablespoonful of cloves.

Have the cake very light, as for pound cake, then stir in the fruit and spices. Mix thoroughly and cook slowly three hours. This makes one large cake.

—MRS. B. P.

BLACK FRUIT CAKE.

- 2 $\frac{1}{2}$ pounds of raisins.
- 2 pounds of currants.
- 1 $\frac{1}{2}$ pounds of citron.
- 1 pound of paper-shell almonds.
- 1 $\frac{1}{2}$ pounds of sugar.
- 1 pound of flour.

1 pound of butter.

14 eggs.

1 pint of wine.

3 nutmegs.

1 heaping tablespoonful of cinnamon.

Cut and seed the raisins. Wash well and dry thoroughly the currants. Cut up the citron very thin. Blanch and pound the almonds. Thoroughly dredge the raisins and currants with the flour. Beat the eggs separately and then mix. Into the butter and sugar, well creamed, stir gradually and alternately the eggs, fruit, and wine (mixed with the spices), adding the citron last. Pour into a well greased pan, lined on bottom and on sides with paper and bake five hours in a slow oven. This will make one very large or two moderate-sized cakes. If a large cake, bake five hours; if small, four hours, in a slow oven.—MISS M. G.

FRUIT CAKE.

14 eggs (three yolks left out).

1½ pound of sugar.

1 pound of butter.

14 ounces of flour.

Mix as for pound cake and flavor with brandy.

3 pounds of raisins, seeded.

1½ pounds currants, well washed and dredged.

1 teaspoonful of cinnamon.

2 teaspoonfuls of nutmeg.

1 teaspoonful of cloves.

2 pounds of citron.

Cut the citron in strips, and put in layers as you put the cake in the baking tin.—MRS. H. P.

FRUIT CAKE.

2 lbs. flour.
2 lbs. sugar.
2 lbs. butter
4½ lbs. raisins.
3 lbs. citron.
3 lbs. currants.
1½ lbs. almonds (blanched).
20 eggs.
1½ teaspoonfuls cinnamon.
2 teaspoonfuls mace.
2 doz. cloves and 2 nutmegs beaten together.
½ tumbler brandy.
½ tumbler wine.—MRS. DR. S. G. F.

FRUIT CAKE.

1 lb. flour (browned).
1 lb. sugar.
1 lb. butter.
3 lbs. raisins.
1 lb. citron.
1 lb. currants.
10 eggs.
1 oz. cinnamon.
4 nutmegs.
1 gill of wine.

Bake slowly in a six quart tin.—MISS O. W.

BLACK PLUM CAKE.

1 lb. flour.
1 lb. sugar.
2 lbs. currants (washed.)
2 lbs. raisins (stoned.)
1 lb. citron (cut fine).

- 10 eggs.
- $\frac{1}{2}$ oz. nutmeg.
- $\frac{1}{2}$ oz. mace.
- 1 large teaspoonful of ground cinnamon.
- 1 large teaspoonful of ground cloves.
- 2 wine glasses of brandy.
- 1 wine glass of rose-water.

Cream the butter and sugar very light, add the whites of the eggs beaten to a high froth, then the yolks well beaten. Mix the fruit and spices in the flour, and add by degrees to the other ingredients. Put the brandy and rose-water last. The oven must be well heated, and suffered to moderate before the cake is put in, where it must remain three hours.—

MRS. W. R. H.

BLACK CAKE.

- 1 lb. flour.
- 1 lb. butter.
- 1 lb. sugar.
- 4 lbs. raisins.
- 4 lbs. currants.
- 2 lbs. citron.
- $\frac{1}{2}$ lb. sweet chocolate (grated).
- 3 nutmegs.
- $1\frac{1}{2}$ glasses of brandy.
- 1 wine glass of rose-water.
- 1 teaspoonful of ground spices.
- 12 eggs.—MRS. V. C. P.

IMPERIAL CAKE.

- 1 lb. butter.
- 1 lb. flour (sifted.)
- 1 lb. raisins.

- $\frac{1}{2}$ lb. almonds (blanched and sliced thin).
- $\frac{1}{2}$ lb. citron.
- 8 eggs (beaten separately).
- 2 wine glasses of wine.
- A little mace.—MRS. M. C.

COFFEE CAKE.

- 1 cupful brown sugar.
- 1 cupful molasses.
- 1 cupful butter.
- 1 cupful strained coffee.
- 4 cupfuls flour.
- 1 lb. raisins.
- 1 lb. currants.
- 1 wine glass brandy.
- 1 tablespoonful cinnamon.
- 1 tablespoonful cloves.
- 2 nutmegs.
- 2 teaspoonfuls baking-powder.—MRS. E. H.

CURRANT CAKE.

- 4 cupfuls flour (sifted).
- 2 cupfuls sugar.
- 1 cupful butter.
- $\frac{1}{2}$ cupful milk.
- 1 lb. currants (dredged in flour).
- 5 eggs.
- $\frac{1}{2}$ nutmeg.
- 3 teaspoonfuls baking-powder.—MRS. V. O. P.

WHITE FRUIT CAKE.

- $1\frac{1}{2}$ lbs. sugar.
- $1\frac{1}{2}$ lbs. flour.

- 1½ lbs. butter.
- 1½ lbs. almonds (blanched and pounded).
- ¾ lb. citron.
- 1 large cocoanut (grated).
- 1 teacupful white wine.
- 1 large lemon.
- Whites of 20 eggs.

Dredge all of the fruit with the flour. Into the butter and sugar well-creamed gradually and alternately stir eggs, fruit and flavoring.—MISS. M. G.

WHITE FRUIT CAKE.

- 1 lb. sugar.
- 1 lb. flour.
- ¾ lb. butter.
- 1 lb. almonds (blanched and pounded).
- 1 lb. citron (sliced thin.)
- 1 cocoanut (grated.)
- Whites of 16 eggs.—MISS S. A. L.

CITRON CAKE.

- 1 lb. flour.
- 1 lb. sugar.
- ¾ lb. butter.
- 1 lb. citron (cut in strips).
- 1 wine-glass of wine.
- 10 eggs.

Put in the pan in alternate layers of batter and citron. Let the batter be thick at the bottom, a thin layer on top.—MRS. V. C. P.

GERMAN MONDELL CAKE.

- 1 lb. sugar.
- ½ lb. butter.

- $\frac{1}{2}$ lb. flour.
- 1 lb. almonds.
- 6 eggs.

Work butter and sugar to a cream, beat eggs separately, add the yolks, then flour, then the whites beaten to a stiff froth, blanch the almonds and cut them fine; put them in layers through the cake, as you put it in the tin to bake.—MRS. H. P.

COCOANUT CAKE.

- 1 cupful butter.
- 3 cupfuls sugar.
- 5 cupfuls flour.
- 1 cupful sweet milk.
- 1 grated cocoanut.
- 3 teaspoonfuls baking-powder.
- Whites of 6 eggs.—MRS. T. C. P.

LAYER FRUIT CAKES.

ROCHESTER CAKE.

- 4 cupfuls sugar.
- 6 cupfuls flour.
- $1\frac{1}{2}$ cupfuls milk.
- $1\frac{1}{2}$ cupfuls butter.
- 1 teaspoonful cream-tartar.
- $\frac{1}{2}$ teaspoonful soda.

Divide this mixture and to one half add two large cupfuls of raisins (or one pound,) half pound of citron, two teaspoonfuls of powdered cinnamon, one of cloves, one of spice and a little nutmeg. Bake in layers and spread between and over cake an icing

made of the whites of three eggs, one pound of sugar and one large grated cocoanut.—MRS. DR. E. W. R., and MRS. A. J. L.

ROCHESTER CAKE.

- 2 cupfuls sugar.
- 3 cupfuls flour.
- $\frac{3}{4}$ cupful butter.
- 1 cupful sweet milk.
- 1 teaspoonful cream-tartar.
- $\frac{1}{2}$ teaspoonful soda.
- 3 eggs.

Bake half of this mixture in two oblong or square tins. To the other half, add one teaspoonful molasses, one full cup of chopped raisins, one quarter of a pound of citron sliced thin, one teaspoonful of cinnamon, one half teaspoonful of cloves, same of allspice and nutmeg each. Bake as above. Put one layer of fruit, then one of plain cake with fruit jelly between. This quantity makes four layers, two of fruit and two of the plain.—MRS. E. A. M.

MINNEHAHA CAKE.

- 1 $\frac{1}{2}$ cupfuls butter.
 - 2 cupfuls sugar.
 - 3 cupfuls flour (very light cupfuls).
 - $\frac{1}{2}$ cupful milk.
 - 1 $\frac{1}{2}$ teaspoonfuls baking powder.
 - 5 eggs.
- Bake in layers.

Filling.

- $\frac{1}{2}$ lb. raisins.
- $\frac{1}{2}$ lb. figs.

$\frac{1}{2}$ lb. dates.

$1\frac{1}{2}$ lbs. walnuts.

Chop the fruit and nuts fine and mix with a boiled icing of two cupfuls of sugar and the whites of two eggs. Spread between layers. Make another icing and cover it all over after trimming neatly. Decorate with halves of walnuts, saved from the $1\frac{1}{2}$ pounds, by placing them on the top and around the sides while the icing is soft.—MRS. U. B. Q.

VARIETY CAKE.

4 eggs.

2 cupfuls flour (sifted).

$1\frac{1}{2}$ cupful sugar.

$\frac{1}{2}$ cupful butter.

$\frac{1}{2}$ cupful milk.

1 teaspoonful yeast-powder.

Divide this batter in three parcels. Bake two parts in jelly cake-tins. To the third parcel add half teacupful chopped raisins, half teaspoonful powdered cloves, one teaspoonful cinnamon, a little nutmeg. Bake also in jelly-cake tin. Put alternate layers of plain and fruit cake with icing between each layer and on top.

Icing for the above.

Whites of three eggs beaten very stiff. Beat in gradually one pound of pulverized sugar. Beat hard. When stiff and dry, spread on the cakes.—MRS. V. C. P.

FIG CAKE.

2 cupfuls powdered sugar.

3 cupfuls sifted flour.

1 cupful milk.

$\frac{1}{2}$ cupful butter.

Whites of 4 eggs.

2 teaspoonfuls baking powder.

$\frac{1}{2}$ lb. figs.

The figs are to be chopped fine, and put in a pan with one cupful of sugar, and one cupful of water. Cook slowly until it forms a thick paste, which is to be spread between the layers. The cake is to be mixed as other cakes and baked in jelly-cake tins. Put icing on top and sides.—MRS. W. R. H.

RIBBON FIG CAKE.

White Part.

2 cupfuls sugar; $\frac{3}{4}$ cupful butter, creamed together. Add $\frac{3}{4}$ cupful milk; 3 cupfuls flour, alternately; 2 teaspoonfuls of baking powder, and then the whites of eight eggs (beaten lightly). Bake in two layers.

Gold Part.

Beat a little more than half a cupful of butter and a cupful of sugar to a cream. Add the yolks of seven eggs and one whole egg (well beaten), half cupful of milk and one and one-half cupfuls of flour (mixed with one teaspoonful of baking powder). Season strongly with cinnamon and allspice. Put half of this gold part into a pan, lay on it halved figs closely, previously dusted with a little flour, then put on it the rest of the gold cake and bake.

Put the gold cake between the white cakes, using frosting between them, and cover with frosting.—MRS. A. T. J.

FIG CAKE.

- 2 cupfuls brown sugar.
- 1 cupful butter.
- 1 cupful water.
- 2 cupfuls chopped raisins.
- 2 cupfuls currants.
- 3 cupfuls flour.
- 1 teaspoonful each of cloves, cinnamon, and nutmeg.
- 2 teaspoonfuls baking powder.
- $\frac{1}{2}$ glassful of wine.
- 4 eggs.
- 1 lb. figs.

Alternate with

- 2 cupfuls sugar.
- 1 cupful sweet milk.
- $\frac{1}{2}$ cupful butter.
- 1 cupful corn-starch.
- 2 cupfuls flour.
- 3 teaspoonfuls baking-powder.
- Whites of 6 eggs.—MRS. A. J. L.

WATERMELON CAKE.

White Part.

- Whites of 5 eggs.
- 2 cupfuls white sugar.
- 3 cupfuls flour.
- $\frac{1}{2}$ cupful butter.
- $\frac{1}{2}$ cupful milk (sweet).
- 1 tablespoonful baking-powder.

Red Part.

- Yolks of 5 eggs.

2 cupfuls flour.	1 cupful red sugar.
$\frac{1}{3}$ cupful butter.	$\frac{1}{8}$ cupful sweet milk.
1 tablespoonful bak-	$\frac{1}{2}$ lb. raisins rolled in flour.
ing powder.	

First put the white part into a cake pan, keeping it away from the centre, and well round the sides, then pour the red part into the centre. The sugar should be light red.—MRS. W. E. H.

ALMOND CAKE.

2 cupfuls sugar.	2 cupfuls flour.
1 cupful sweet milk.	$\frac{3}{4}$ cupful butter.
1 cupful corn-starch.	2 teaspoonfuls cream-tartar
Whites of 6 eggs.	(in milk).

Cream the butter and sugar, add milk gradually, then the whites of eggs with flour; bake in jelly tins.

Filling.

Take two pounds of almonds, blanched and pounded fine. Beat whites and yolks of two eggs together lightly, add one and one-half cups of sugar, then the almonds and one tablespoonful vanilla.—MRS. M. O.

COCOANUT CAKE.

Make cake as for cup cake, then bake in layers. Make an icing of three eggs, two cupfuls of sugar. Spread icing between layers and sprinkle with grated cocoanut. Dress top in same way.—MRS. E. A. M.

NEWPORT ORANGE AND LEMON CAKE.

3 teacupfuls of sugar.	1 teacupful of butter.
1 teacupful of milk.	4 teacupfuls of flour, 5 eggs.

3 teaspoonfuls of baking powder.

1 lemon (the juice and grated rind).

Bake in jelly cake tins.

Filling for Cake.

One pound of sugar granulated and the whites of two eggs beaten to a stiff froth; the grated rind, juice and pulp of one large orange; the juice of half a lemon. Spread the mixture between the layers of cake just as you would jelly for jelly cake.—MRS. GOV. F. L.

ORANGE CAKE.

Ten eggs, one pound of sugar, half pound of flour, the juice of one-half and grated rind of one whole lemon. Bake in jelly cake pans and let it cool before spreading the icing. This quantity will make two cakes, four layers each.

Icing.

One pound of pulverized sugar, the whites of two eggs, the grated rind and juice of one large orange, and the juice of half a lemon. Spread between each layer when cool.—MRS. A. L. F.

ROBERT LEE JELLY CAKE.

10 eggs.

1 pound of butter.

1 pound of sugar.

$\frac{3}{4}$ pound of flour.

$\frac{1}{2}$ teacupful of lemon juice.

Icing.

Whites of four eggs, one pound of sugar, the rind

of one orange and lemon, the juice of one large lemon (or two small ones), and the juice of the orange. Beat the whites to a stiff froth, then add gradually the sugar, lastly the rind and juice of the orange and lemon. Let them cool thoroughly before putting on the icing. It makes a delicious cake.—MRS. E. F. G.

R. E. LEE CAKE.

Fifteen eggs, their weight in sugar, the weight of seven in flour and the juice of two lemons. Make exactly like sponge cake. Bake in layers.

Filling.

To half a pound of sugar add the juice of five oranges and the grated rind of two, and the juice of four lemons. Beat well together and spread on the cake when cold, placing one layer on another. This will make two large cakes.—MRS. A. J. L.

LEMON BUTTER CAKE.

8 eggs.

3½ cupfuls of sugar.

4½ cupfuls of flour.

1½ cupfuls of butter.

1 cupful of sweet milk.

2 teaspoonfuls of yeast powder.

Bake in jelly-cake tins.

Filling.

The yolks of three eggs, three-quarters of a pound of sugar, half pound of butter and three lemons. Grate the rind and add the juice to the sugar and butter. Put on and boil till it thickens. When the

layers are cool spread the filling between.—MRS.
DR. J. T. W.

LEMON JELLY CAKE.

- $\frac{1}{2}$ pound of sugar.
- $\frac{1}{2}$ pound of flour.
- $\frac{1}{4}$ pound of butter.
- 5 eggs.
- 1 small teaspoonful of soda.
- $1\frac{1}{2}$ teaspoonfuls of cream tartar.
- 1 teacupful of milk.

Bake in layers.

Jelly.

Juice and rind of two lemons and one teacupful of sugar. Stir until lemon and sugar are dissolved, and add three eggs well beaten. Put in a vessel in a pot of boiling water, stir until it thickens. When cool, spread between the layers. Sprinkle the top with pulverized sugar.—MRS. DR. J. T. W.

POUND CAKE.

- 1 pound of butter.
- 1 pound of flour.
- 1 pound of sugar.
- 1 dozen eggs.

Cream butter and flour well together. Beat the eggs whites and yolks separately. Put the sugar into the yolks, then add to that the whites whipped stiff. Pour gradually the sugar and eggs into the butter and flour which has been previously flavored.—
MRS. E. F. G.

POUND CAKE.

Use the quantities same as above. Beat whites and yolks separately. Mix butter and sugar. Then add to it (1) yolks, (2) whites, (3) flour. Lemon juice flavors it very nicely.—MRS. L. F. N. -

POUND CAKE.

1 pound of flour.

1 pound of sugar.

$\frac{3}{4}$ pound of butter.

10 eggs.

1 wineglass of brandy.

Bake in a moderate oven.—MRS. V. C. P.

WHITE POUND CAKE.

1 pound of sugar.

1 pound of flour.

$\frac{1}{2}$ pound of butter.

1 teaspoonful of baking powder (sifted with the flour).

Whites of 16 eggs.

Bake in a cool oven, with gradual increase of heat.—MRS. W. H. B. C.

LADY CAKE.

1 pound of pulverized sugar.

$\frac{3}{4}$ pounds of butter.

$\frac{3}{4}$ pounds of flour.

Whites of 18 eggs.

Cream the butter and sugar. Add the flour and whipped egg alternately, a little at a time. Flavor with rose-water and almond. Bake as pound cake.—MRS. V. C. P.

WHITE CAKE.

- 1 cupful of butter.
- 1 cupful of milk.
- 2 cupfuls of sugar.
- 2 cupfuls of flour.
- 1 cupful corn-starch (dissolved in the milk).
- 1 teaspoonful yeast-powder.
- Whites of 8 eggs.

Flavor with lemon, vanilla or almond. Cream the butter and sugar together. Beat the whites of the eggs to a stiff froth, then stir them into the sugar and butter. Then add the flour and yeast-powder. Lastly, add the corn-starch and milk.—MRS. G. H. G.

PEARL CAKE.

- 2 cupfuls of sugar.
- 2 cupfuls of flour.
- 1 cupful of butter.
- 1 cupful milk.
- 1 cupful corn-starch.
- 3 teaspoonfuls yeast-powder.
- Whites of 6 eggs.—MRS. DR. E. W. B.

ANGEL CAKE.

One goblet of flour, one and one-half goblets of fine granulated sugar, whites of one dozen eggs, one teaspoonful of cream-tartar. Sift the flour three times. Add the cream-tartar and sift again. Sift the sugar three times. Beat the eggs very stiff. Sift the sugar in them. Sift the flour in. Flavor with two teaspoonfuls of vanilla. Bake in a pan that has never been greased. Bake forty minutes in a quick oven. When done, turn the pan upside down

until cold, before removing the cake. If the stem in the pan is not long enough to lift the edge from the table, slip something under the sides to allow a draught under the cake.—MRS. V. C. P.

CUP CAKE.

7 eggs (leaving out the yolks of four).
3 cupfuls of flour (sifted).
2 cupfuls of sugar.
1 cupful of butter.
1 cupful of sweet milk.
2 teaspoonfuls of Royal baking powder (sifted in the flour).—MRS. V. C. P.

CUP CAKE.

5 eggs.
2 cupfuls of sugar.
1 cupful of butter.
1 cupful of milk.
5 (light) cupfuls of flour.
1 lemon.—MRS. A. J. L.

BEST OF ALL CAKE.

6 eggs.
1 pound of sugar.
4 cupfuls of flour.
1 cupful of sour milk
1 cupful of butter.
1 tablespoonful of soda.
2 tablespoonfuls of cream tartar.
Flavor with lemon.—MISS S. A. L.

FEATHER CAKE.

- 6 eggs.
- 3 cupfuls of sugar.
- 5 cupfuls of flour (sifted).
- 1 cupful of butter.
- 1½ cupfuls of sweet milk.
- 4 teaspoonfuls yeast-powder.

Sift the yeast-powder with the flour. Beat the yolks and whites separately. Beat the yolks, add a little sugar at a time till all is in. To these add the butter, which has been warmed sufficiently to be easily beaten in (taking care not to oil it,) add milk last. This quantity will fill a pound pan. Flavor with lemon.—MRS. DR. J. T. W.

ONE, TWO, THREE, FOUR CAKE.

- 1 cupful of butter.
 - 1 cupful of milk.
 - 2 cupfuls of sugar.
 - 3 cupfuls of flour.
 - 4 eggs.
 - 1 teaspoonful yeast-powder.
- Flavor to taste.—MRS. S. H. L. G.

DELICIOUS CAKE.

- 3 eggs.
- 3 cupfuls of flour.
- 2 cupfuls of sugar.
- 1 cupful of buttermilk or sour milk.
- 1 cupful of butter.

Use soda enough to make the milk sweet. Flavor to taste. Bake in loaf, layers, or puff tins.—MISS M. G.

SPONGE CAKE.

One pound of sugar, half pound of flour, ten eggs and the juice of a lemon. Beat the yolks of the eggs well, then add the sugar. After it is well beaten, stir in the whites. Last of all add the flour. Stir, very gently and bake immediately.—MRS. A. L. F. and MRS. W. R. H.

SPONGE CAKE.

1 pound of eggs.

$\frac{1}{2}$ pound of flour.

14 ounces of sugar.

Juice of 1 lemon.

Beat whites and yolks separately. Put the sugar to the yolks, then add the whites and lastly the flour. Stir the flour in, but do not beat it.—MRS. E. F. A.

SPONGE CAKE.

Ten eggs, one pound of sugar and ten ounces of flour (or as many ounces of flour as eggs). Entirely satisfactory.—MRS. E. F. N.

SPONGE CAKE.

2 cupfuls of sugar.

2 cupfuls of flour.

$\frac{1}{2}$ cupful of warm water.

6 eggs.

1 teaspoonful yeast-powder.

Bake thin and break when served. This makes nice pudding served with wine sauce and fruit preserves. The whites and yolks to be beaten separately.—MRS. A. S. K.

SPONGE CAKE.

Eight eggs, two cupfuls of sugar, two cupfuls of flour, juice of two lemons.—MRS. U. B. Q.

SPONGE CAKE.

- 4 cupfuls sugar.
- 4 cupfuls flour.
- 1 cupful cold water.
- 8 eggs.
- 4 teaspoonfuls of baking powder.

Beat yolks and sugar together, add the water, the whites and the flour. Put the baking powder in the flour. Flavor with the juice of a lemon.—MRS. S. J.

GOLD CAKE.

- 1 cupful of sugar.
- $\frac{1}{2}$ cupful of butter.
- $\frac{1}{2}$ cupful of milk.
- $1\frac{1}{2}$ cupfuls of flour.
- The yolks of 3 eggs and 1 whole egg.
- $\frac{1}{4}$ teaspoonful of soda.
- $\frac{1}{4}$ teaspoonful of cream tartar.

Mix the butter and sugar together and add the eggs, milk, flavoring, and flour in the order named. A white frosting is good with this cake.—MISS C.

SPICE CAKE.

- 6 eggs—the whites of 2, yolks of 6.
- 2 cupfuls pulverized sugar.
- 3 cupfuls sifted flour.
- 1 cupful of milk (sweet).
- 1 cupful butter.
- 2 teaspoonfuls cream tartar mixed in the flour.
- 1 teaspoonful soda mixed in a little milk.

3 teaspoonfuls cinnamon.

2 teaspoonfuls cloves.

1 teaspoonful allspice.

Cream the butter and sugar together, then add the yolks, then the whites, then add the milk except about a tablespoonful, then the cream tartar and flour and spices, then a tablespoonful of milk mixed with the soda. If sour milk is more convenient, leave out the cream tartar and use soda alone.

For the icing use the whites of the four eggs, either for plain or cocoanut icing. The plain flavored with vanilla is very nice.—MRS. E. W. B.

SPICE CAKE.

Not quite 1 pint of sugar.

1 pint of flour.

$\frac{1}{2}$ cupful of butter.

1 cupful of milk.

4 eggs (leave out the whites of two for icing).

2 teaspoonfuls cinnamon.

2 teaspoonfuls allspice.

2 teaspoonfuls cloves.

2 large teaspoonfuls baking powder.—MISS S.

A. L.

MARBLE CAKE.

White Part.

Whites of 8 eggs.

3 cupfuls white sugar.

1 cupful butter.

5 cupfuls flour into which has been sifted the yeast-powder.

4 teaspoonfuls yeast-powder.

1 cupful sweet milk.

Beat the white of the eggs thoroughly before adding the sugar and butter. Add the milk last and flavor with lemon.

Dark Part.

Yolks of 8 eggs and 1 whole egg.

3 cupfuls brown sugar.

1 cupful molasses.

1 cupful butter.

4 cupfuls flour, into which has been sifted the yeast-powder.

3 teaspoonfuls yeast-powder.

1 cupful sweet milk.

1 tablespoonful ground cinnamon.

1 tablespoonful cloves.

1 tablespoonful nutmeg.

This quantity will make two loaves of cake. Put in alternate layers of the dark and white till the pan is full, beginning and ending with the dark part.—

MRS. DR. J. T. W.

MARBLE CAKE.

White Part.

1 cupful butter.

3 cupfuls sugar.

5 cupfuls flour.

1 cupful new milk.

$\frac{1}{2}$ teaspoonful soda.

Whites of 8 eggs.

Dark Part.

1 cupful of butter.

2 cupfuls of brown sugar.

1 cupful of molasses.
1 cupful of sour milk.
4 cupfuls of flour.
 $\frac{1}{2}$ teaspoonful soda.
1 whole egg.
Yolks of 8 eggs.
All kinds of spices.

Put a layer of dark at the bottom, then white, and so on.—MRS. A. J. L.

MARBLE CAKE.

White Part.

$\frac{1}{2}$ cupful of butter.
 $1\frac{1}{2}$ cupfuls of sugar.
 $2\frac{1}{2}$ cupfuls of flour.
 $\frac{1}{2}$ cupful of sweet milk.
Whites of 4 eggs well beaten.
1 teaspoonful of baking powder.
Flavor with lemon.

Spiced or Dark Part.

$\frac{1}{2}$ cupful of butter.
1 cupful of brown sugar.
 $\frac{1}{2}$ cupful of molasses.
2 cupfuls of flour.
 $\frac{1}{2}$ cupful of milk.
 $\frac{1}{2}$ teaspoonful of soda.
 $\frac{1}{2}$ teaspoonful of cinnamon, nutmeg, cloves, all-spice, each.

Yolks of 4 eggs.

Fill the pan with alternate layers of the white and spiced cake. This will make a large loaf.—MRS. T. C. P.

CHOCOLATE MARBLE CAKE.

Eight eggs, one pound of flour, one pound of sugar, half pound of butter, one teaspoonful of soda, two teaspoonfuls of cream tartar, one cupful of cream.

Take half of the batter and add to it half a cake of grated chocolate. Then put in a tin as any other marble cake. Season with vanilla.—MRS. T. E. C. C.

LAYER CAKES.

CHOCOLATE CAKE.

1 cupful white sugar.

$\frac{1}{2}$ cupful butter.

$\frac{1}{2}$ cupful sweet milk.

2 cupfuls flour.

1 teaspoonful soda.

2 eggs.

Grate half a pound or one cake of Baker's chocolate, and mix it with three-quarters of a cupful of milk, one cupful of sugar and the yelk of one egg. Boil this until smooth, add two teaspoonfuls of vanilla, and when it is cool pour it into the cake dough. The batter, which has been beaten, bake in jelly-cake pans. Spread white icing between and on top. It is delicious.—MRS. E. L. C.

CHOCOLATE CAKE.

5 eggs.

3 cupfuls sugar.

$4\frac{1}{2}$ cupfuls flour.

1 cupful of butter.

1 cupful of sweet milk.

$\frac{1}{2}$ teaspoonful of soda.

1 teaspoonful of cream-tartar.

Bake in jelly-cake tins, and while hot spread the following mixture between and over top and sides: one-third of a cake of Baker's chocolate (large size) grated; four cupfuls of brown sugar, one cupful of sweet milk; one tablespoonful of flour, thoroughly mixed with the chocolate while dry; one tablespoonful of butter and two of water. Mix all together and cook until it will harden when dropped into cold water. When done stir in a tablespoonful of vanilla spread while very hot over the cake.—MRS. PROF. B. P.

MY LADY'S CAKE.

2 cupfuls powdered sugar, } creamed together.
 $\frac{1}{2}$ cupful of butter, }

Whites of 5 eggs (whipped stiff).

1 cupful of milk.

3 cupfuls of flour.

2 teaspoonfuls of baking powder.

Flavor with vanilla and bake in jelly-cake tins.

Filling.

Half cake of Baker's chocolate, two cupfuls powdered sugar, half cupful of hot water, the whites of two eggs well whipped. Put on the sugar and water and boil well, then pour it over the whipped eggs and then add the chocolate, which must be previously steamed.—MISS S. A. L.

CHOCOLATE CAKE.

2 cupfuls of sugar.

1 cupful of butter.

1 cupful of milk.

3½ cupfuls of flour.

Yolks of 5 eggs, whites of 2 eggs.

½ teaspoonful cream-tartar (sifted in the flour.)

Bake in jelly cake tins.

Filling.

Cut up three squares of Baker's chocolate, put it in a cup and let it dissolve near the fire. Put in a sauce-pan one and one-half cupfuls of sugar, barely cover with water and let it come to a boil and boil a few minutes or until it ropes. Whip to a stiff froth the whites of three eggs, and gradually pour to them the boiled sugar (while hot), whipping all the time. After adding the sugar, add the chocolate, and it is ready to spread on the cake. Flavor with vanilla. A very nice cake is made by leaving off the chocolate.—MRS. JUDGE J. E. H.

CHOCOLATE CAKE.

7 eggs, leaving out yolks of 4.

½ cupful butter.

2 cupfuls sugar.

3 cupfuls flour.

1 cupful milk.

2 teaspoonfuls baking powder (sifted in the flour).

Bake in jelly-cake tins.

Filling for Same.

Dissolve half cake of Baker's chocolate in one teacupful of cream or milk. Stir in it one egg beaten light with as much sugar as you like. Boil till it thickens so that it will harden on cake.—MISS M. G.

CHOCOLATE FILLING FOR CAKE.

$\frac{1}{2}$ lb. grated chocolate.

$2\frac{1}{2}$ lbs. brown sugar.

1 cupful of milk.

1 cupful of butter.

Put it all together in a saucepan and cook twenty minutes. When nearly cool season with vanilla and spread between the layers.—MRS. M. A. P.

CHOCOLATE ICING FOR CAKE.

Dissolve half a cake of chocolate in half a teacupful of milk. Boil until it will stiffen in cold water, then pour into the whites of two eggs well beaten with two cupfuls of sugar.—MRS. U. B. Q.

HARLEQUIN CAKE.

1 cupful sugar.

$\frac{1}{2}$ cupful butter.

$\frac{1}{2}$ cupful sweet milk.

$1\frac{1}{2}$ cupfuls flour.

$1\frac{1}{2}$ teaspoonfuls baking powder.

Whites of 4 eggs.

Cream the butter and sugar together, then add the milk, then flour and baking powder sifted together twice, then the whites of the eggs beaten to a stiff froth, and one teaspoonful of vanilla. Use half of

this for the white layer. Color the other half with cochineal for the pink layer. Prepare the cochineal by bruising a small teaspoonful, dissolving it in two tablespoonfuls of boiling water, straining through a fine cloth and then mix one and one half teaspoonfuls with the batter.

For the other two layers :

1 cupful sugar.

$\frac{1}{2}$ cupful butter.

$\frac{1}{2}$ cupful milk.

1 $\frac{1}{2}$ cupful flour.

2 teaspoonfuls baking powder.

Yolks of 4 eggs.

Cream the butter and sugar, add the eggs, milk, then the juice and grated rind of half a lemon, then the flour and baking powder sifted together as before. Use half of this mixture for a yellow layer and color the remainder by mixing with it one ounce of chocolate melted. After baking put the layers together with soft frosting or jelly as follows: brown at the bottom, then yellow, then white, and lastly the pink.
—MRS. W. B. P.

CARAMEL CAKE.

One pound of brown sugar, half cupful of cream, a piece of butter the size of an egg. Boil twenty minutes. Spread this between any kind of cake preferred, baked in layers. Flavor with vanilla. Sponge cake is very nice.—MRS. T. E. C. C.

APPLE JELLY CAKE.

Bake as for any other layer cake. For filling take seven apples, two eggs, two lemons, sugar to taste.

Stew until smooth and the apples are well done.—
MRS. V. C. P.

BOILED ICING FOR CAKE.

Half pint of water, one pound of pulverized sugar. Boil until it thickens and hangs in strings from the spoon. Pour hot, on the well-beaten whites of four eggs, very gradually, beating hard all the time until cold. Then apply immediately to the cake.—MRS. V. C. P.

ICING.

Whites of four eggs, one pound of powdered white sugar, lemon, vanilla or other flavoring. Break the whites into a broad, clean, cool dish. Throw a small handful of sugar upon them and begin whipping it in with long, even strokes of the beater. A few minutes later, throw in more sugar and keep adding it at intervals until it is all used up. Beat perseveringly with a regular sweeping movement of the whisk until the icing is of a smooth, fine and firm texture. Half an hour's beating should be sufficient if done well. If not stiff enough put in more sugar. A little practice will teach you, when your end is gained. If you flavor with lemon-juice, allow in measuring your sugar for the additional liquid. Lemon-juice or a little tartaric acid, whitens the icing. Use at least one-quarter of a pound of sugar for each egg. Use a broad bladed knife, dipped in cold water, for applying the icing.—M. H.

ICE CREAM CAKE.

2 cups of sugar.
2 cups of flour.

1 cup of butter.
1 cup of corn-starch.
1 cup of milk.
Whites of 8 eggs.
2 teaspoonfuls of baking powder.
Flavor with vanilla.

Icing.

Pour a gill of boiling water over two cups of sugar, and let it boil until a little stiff. Whip the whites of two eggs to a stiff froth and pour the boiling syrup over them very gradually and whip until it is a little cool. Then spread between the layers and on top and on the sides. Do not stir the sugar while it is on the stove. Flavor with vanilla.—MRS. S. F. R.

WHITE MOUNTAIN CAKE.

3 cups of sugar,
3½ cups of flour.
1 cup of milk.
1 cup of butter.
Whites of 10 eggs.
3 teaspoonfuls of baking-powder.

Icing.

Dissolve one pound of white sugar in a gill of cold water. Boil until it ropes from the spoon. Then pour on the whites of three eggs well beaten. Beat until stiff.—MRS. DR. E. W. R.

WHITE MOUNTAIN CAKE.

1 pound of flour.
1 pound of sugar.
½ pound of butter.

6 eggs.

1 cupful of milk.

1 teaspoonful of soda.

2 teaspoonfuls of cream-tartar (mixed with flour).

1 teaspoonful of lemon.

Bake in jelly-pans, four in number.

Icing.

One large spoonful of gelatine dissolved in a small teacupful of boiling water. Stir in two pounds of pulverized sugar. Flavor with vanilla. When the cakes are done, frost the tops and sides. Have a very large spoonful of gelatine. This makes a nice cake, and the icing will do for any cake.—MRS. T. E. C. C.

DELICIOUS FILLING FOR CAKE.

Whip one pint of rich cream. Beat the whites of two eggs to a stiff froth, then beat together. Add one cup of white sugar and the yolks of the eggs well beaten. Flavor to suit the taste. Beat one hour.—MRS. E. W. B.

CREAM CAKE.

2 cupfuls powdered sugar.

$\frac{3}{4}$ cupful butter.

$\frac{1}{2}$ cupful milk.

3 cupfuls flour.

$\frac{1}{2}$ teaspoonful soda.

1 teaspoonful cream-tartar.

4 eggs.

Bake in layers as for jelly-cake, and spread between them the following mixture:

Half pint of milk, half cupful sugar, one egg, two

small teaspoonfuls corn-starch, one teaspoonful vanilla. Heat the milk to boiling, and stir in the corn-starch wet with a little cold milk. Take out a little and mix gradually with the beaten egg and sugar. Return to the rest of the custard and boil, stirring constantly until quite thick. Let it cool before you season and spread on cake. Season the icing also with vanilla.—MRS. W. R. H.

CUSTARD CAKE.

2 cupfuls of sugar.

$\frac{1}{2}$ cupful of butter.

7 eggs (leaving out four yolks).

3 cupfuls of flour.

1 cupful of milk.

2 teaspoonfuls of baking-powder.

Bake in shallow pans.

Filling.

Take one quart of milk, let it come to a boil, sweeten it. Take the four yolks, beat well and mix three tablespoonfuls of corn-starch with a little of the milk cold, and then stir them gradually into the boiling milk and continue to stir until done. Add a piece of butter the size of a walnut, flavor with vanilla, and put between the cakes.—MISS M. G.

MOLASSES POUND CAKE.

1 $\frac{1}{2}$ pounds of flour.

$\frac{1}{2}$ pound of butter.

$\frac{1}{2}$ pound of sugar.

1 pint of molasses.

$\frac{1}{2}$ pint of milk.

2 tablespoonfuls of ginger.

1 teaspoonful of soda.

5 eggs.

Beat the butter to a cream, then add the sugar. Beat the eggs until light, add them to the butter and sugar; beat well. Dissolve the soda in a tablespoonful of boiling water, add it to the molasses, mix well and stir it into the other mixture; add to it the milk and flour. Beat all until smooth; then add the spice, mix well, and pour into a well-greased tin. Bake in a moderate oven.—MRS. W. H. B. C.

GINGER POUND CAKE.

2 cupfuls of sugar.

1 cupful of butter.

1 cupful of molasses.

5 cupfuls of flour.

3 eggs.

1 pint of new milk.

1 tablespoonful of ginger.

1 tablespoonful of cinnamon.

1 teaspoonful of soda.—G.

MOLASSES CAKE.

1½ cupfuls of sugar.

1½ cupfuls of butter.

1½ cupfuls of molasses.

4 cupfuls of flour.

4 eggs.

Beat the eggs light, add the sugar and butter, mix well together. Then stir in the molasses well and add two tablespoonfuls of ginger, one teacupful of sour cream with one teaspoonful of soda in it. Add it just before baking, stirring it well.—MRS. E. J. S.

GINGER CUP CAKE.

- 1 (light) quart of flour.
- 3 eggs (well beaten).
- 1 (large) teacupful of sugar.
- 1 (large) teacupful of molasses.
- $\frac{1}{2}$ teaspoonful of soda (dissolved in milk).
- $\frac{1}{2}$ teacupful of milk.
- 1 teacupful of butter (use part lard if more convenient).
- 1 teaspoonful of ginger.
- 1 teaspoonful allspice.
- $\frac{1}{2}$ teaspoonful of cinnamon.

Mix all ingredients and lastly the flour. The batter should be then stiff enough for the spoon to stand in.—MRS. JUDGE J. E. H.

YANKEE PUDDING.

- 3 eggs.
- 3 cupfuls of flour.
- 1 cupful of butter.
- 1 cupful of molasses.
- 1 cupful of sugar.
- 1 cupful of milk.
- 1 teaspoonful bread-soda.

Flavor with ginger, nutmeg and cloves.—MRS. A. L. F.

BLACK CAKE.

- 1 qt. of flour.
- 1 pt. of sugar.
- 1 pt. of molasses.
- $\frac{1}{2}$ lb. of butter.
- 7 eggs.

2 tablespoonfuls of lard.

1 teaspoonful (small) of soda (dissolved in a little water).

Ginger and spices to your taste.—MRS. JUDGE
J. E. H.

COOKIES.

1 cupful butter.

2 cupfuls sugar.

5 cupfuls flour.

3 eggs.

6 teaspoonfuls milk.

1 (small) teaspoonful soda.

Stir butter and sugar together; then add eggs and a little cinnamon or nutmeg; lastly the flour. Roll out and bake in a quick oven.—MRS. W. H. B. C.

COOKIES.

1 cupful butter.

1 cupful sugar.

1 egg.

1 teaspoonful vanilla.

$\frac{1}{2}$ teaspoonful of soda (dissolved in a little hot water).

Cut in shapes, and bake in a quick oven.—MRS.
H. P.

SPICE CAKES.

3 eggs.

2 cupfuls light brown sugar.

1 cupful butter.

$\frac{1}{2}$ teaspoonful of soda (dissolved in two tablespoonfuls boiling water).

1 lb. of flour.

Flavor with ginger, nutmeg and cloves. Roll out thin and bake in a quick oven.—MRS. A. L. F.

APEAS.

One pound of butter, one pound of sugar, half-pint of sweet cream, flour enough to roll. Flavor to taste. Roll thin.—MRS. M. O.

MACAROONS.

One pound sugar, three-quarters of a pound of butter, yolks of four eggs, one teacupful of sour cream, flour enough to roll. Roll in sugar; roll thin. Flavor to taste.—MRS. M. O.

JUMBLES.

4 eggs.

$\frac{1}{2}$ lb. of flour.

1 lb. of sugar.

$\frac{1}{2}$ lb. of butter (or $\frac{1}{4}$ lb. butter and $\frac{1}{4}$ lb. lard).

2 teaspoonfuls of yeast-powder.

$\frac{1}{2}$ nutmeg (grated).

Roll thin.—MRS. T. C. P.

CRULLERS.

2 lbs. of flour.

$\frac{3}{4}$ lb. of sugar.

$\frac{1}{2}$ lb. of butter.

6 eggs.

Flavor with nutmeg, mix all together and roll the dough thin; then cut into shapes (not too large) and cook them in boiling lard. The more lard there is, the less they will absorb. Sprinkle them with sugar and a little grated nutmeg immediately after taking them from the pan.—MRS. E. F. G.

CRULLERS.

Six eggs, one pound of sugar, half pound of butter,

flour enough to roll. Cut in strips to twist and plait. Boil in lard.—MRS. M. A. W.

DOUGHNUTS.

One cupful of buttermilk, one teaspoonful of soda, two eggs, one and one-half cupfuls of sugar, one nutmeg and a little salt. Make out in little balls, size of hickory nuts. Fry in hot lard; when brown take them out and roll them in pulverized sugar.—MRS. DR. E. W. R.

TRAFALGAR CAKES.

One pound of flour, six ounces of sugar. Beat six ounces of butter to a cream and stir in half pound of currants, well washed and dried, and three eggs well beaten. Then add the flour and sugar and beat for some time. Flour your tins, drop batter from a tablespoon and bake quickly.—MRS. H. P.

MACAROONS.

The whites of three eggs beaten to a stiff froth, half-pound of powdered sugar, half-pound of desiccated cocoanut, half-pint of rolled and sifted crackers, one teaspoonful extract of bitter almonds. Drop them on buttered paper in a dripping-pan and bake a light brown.—MRS. E. W. B.

COCOANUT PYRAMIDS.

One pound grated cocoanut, three-quarters of a pound of pulverized sugar, the beaten white of one egg. Add the sugar to the egg, then the cocoanut. Make in balls in the palm of the hand. Shape in a wine glass. Grease the baking-pan, bake in a moderate oven until brown on the top. This makes two dozen.—MRS. V. C. P.

CHOCOLATE CAKES.

Half pound of grated chocolate, one pound of sugar, four eggs, four tablespoonfuls of flour. Flavor with vanilla. Drop from the spoon on greased paper, bake in a tolerably slow oven.—MRS. V. C. P.

SAND CAKES.

Three-quarters of a pound of butter, one pound of sugar, yolks of five eggs, a little cinnamon. Keep cool, use flour enough to roll out, mix quickly. Cut in round cakes, wet each cake with the white of an egg beaten. Sprinkle over them cinnamon and sugar mixed together. Bake quickly.—MRS. V. C. P.

SUGAR CAKES WITHOUT EGGS.

Three pounds of flour, two pounds of sugar, one pound of butter, one grated nutmeg. Mix well together; wet up with milk until soft enough to roll. Cut in shapes.—MRS. V. C. P.

GINGER COOKIES.

1 cupful of brown sugar.

1 cupful of butter.

1 cupful of molasses.

1½ teaspoonfuls soda (dissolved in three tablespoonfuls of hot water).

Flour enough to make stiff enough to pat out with your hand. Ginger to taste.—MRS. T. C. P.

GINGER SNAPS.

1 cupful sugar.

2 cupfuls molasses.

1 cupful of lard.

1 teaspoonful soda (dissolved in one tablespoonful warm water.

3 tablespoonfuls of ginger.

1 teaspoonful of cinnamon.

Flour enough to make moderately stiff dough.
Roll very thin.—MRS. A. S. K.

MOLASSES JUMBLES.

Beat three-quarters of a pound of light brown sugar, the same of butter and three eggs together. Stir in half-pint of molasses and enough flour to make a soft dough. Roll out and bake. Ginger to taste.—MRS. E. J. S.

SOFT GINGER CAKES.

Warm one pint of molasses and a small half-pint of lard. Stir in one tablespoonful of soda, half-pint of milk, flour enough to make a batter that will drop off of a spoon, two tablespoonfuls of ginger. Set in a cool place until next day. Then roll out and cut into cakes. Before baking, wash them over with egg and sugar beaten together.—MRS. V. C. P.

GINGER BREAD (*without eggs*).

One cup of molasses, five cups sifted flour, one cup of boiling water (in which two teaspoonfuls of soda is dissolved), one cup of butter, two tablespoonfuls of ginger, one of cinnamon, one cup of sugar. Cream butter and sugar together. When light, add the water and spices.—MRS. V. C. P.

CREAMS, JELLIES, CANDIES, ETC.

ICE-CREAM.

Two quarts of milk (cream if you have it), three tablespoonfuls corn-starch, whites of eight eggs beaten very light. Sweeten to taste. Boil the milk, thicken it with the corn-starch, add the sugar, pour the whole upon the eggs. Flavor with vanilla or lemon, and freeze.—MRS. M. O.

ICE-CREAM.

Dissolve five teaspoonfuls Duryea's corn-starch in one teacupful of milk. Add to it the whites of three eggs and the yolk of one (well beaten). Sweeten with three-quarters of a pound of good granulated sugar, half a gallon of new milk, and boil. As soon as it begins to boil, pour it, in small quantities, over the mixture of eggs and starch, till all the milk is poured from the kettle. Then pour in the kettle and stir a few minutes. After it cools, add one quart of rich sweet cream. Season with vanilla and freeze.—MISS M. G.

FROZEN CUSTARD.

To each quart of milk, allow the yolks of five eggs. Boil the milk, add the eggs and a large cup of sugar, stirring all the time until thick and smooth. If boiled too long it will curdle. When cold, season very highly and make very sweet, as freezing destroys much of both. Beat the whites of the eggs stiff, and as it begins to freeze, stir them in the custard. Pack tight in plenty of salt and crushed ice, and keep the freezer in motion until it is quite stiff. Now and then

open the freezer and loosen the frozen custard from the sides. When stiff, pack down until needed.

—MRS. V. C. P.

FROZEN CUSTARD.

Sweeten one gallon of new milk with one pound of sugar, and let it come to a boil. Whip up one dozen eggs and pour into them three tablespoonfuls of Duryea's corn-starch dissolved in a small quantity of milk. Pour the boiling milk gradually over the mixture of eggs and starch. Pour back into the kettle and stir till it begins to thicken. Flavor with vanilla and freeze. If fresh lemon is used for flavoring, more sugar will be needed.—MISS M. G.

STRAWBERRY CREAM.

Four quarts thick sweet cream, four quarts strawberries. The berries must be mashed or bruised, with a teacup of granulated sugar to each quart of berries. After standing several hours, strain through a thin coarse cloth. Put four teacups of white sugar to the cream and then add the juice of the berries. Whip or froth the cream with a patent egg-beater or common egg-beater. Pour two-thirds of the cream into the freezer, reserving the rest to pour in after it begins to freeze. Raspberry cream may be made the same way.—MRS. V. C. P.

PISTACHE ICE-CREAM.

This cream is made by adding about two ounces of blanched pistache nuts to one quart of any good ice-cream. The nuts are shelled, boiling water is poured over the kernels, and the skins then rubbed off with a wet towel. Then the nuts are pounded to a smooth

paste in a mortar, a few drops of rose-water being added to prevent the oiling of the nuts, which are then colored with spinach juice (a harmless vegetable coloring sold by dealers in confectioners' supplies). The cream is frozen like any other variety.—MRS. V. C. P.

CHOCOLATE CREAM.

Six ounces of chocolate, six eggs, half-gallon of milk, sugar to taste. Dissolve the chocolate in one pint of the milk. Whip the eggs, and pour over them the dissolved chocolate and the balance of the milk (three pints) boiling hot. Pour the mixture into the kettle and put on the fire to thicken. When cool, add one quart rich cream and freeze.—MISS M. G.

NESSELRODE PUDDING.

- 1 pint of chestnuts.
- 1 pint of sugar.
- 1 pint of boiling water.
- 1 lb. of French candied fruit (mixed).
- 1 pint of almonds.
- 1 pint of cream.
- 1 pineapple or one pint of canned pineapple.
- 6 eggs (yolks).

Shell the chestnuts, take off the brown skin, put them in a saucepan, cover with boiling water, and boil twenty minutes, then press them through a colander. Shell, blanch, and pound the almonds. Cut the fruit into small pieces. Put the water and sugar on to boil; let it boil fifteen minutes. Beat the yolks of the eggs till very light, add them to the boiling syrup, stir over the fire until it boils, then take it off and beat with a wire spoon until cold.

Now add the fruit, cream, almonds, chesnuts, and a tablespoonful of vanilla, and four tablespoonfuls of sherry. Mix all well together, turn into a freezer and freeze. After it is frozen, drain off the water, add more salt and ice, cover the freezer with a piece of carpet and stand away for several hours to ripen.—
MRS. W. H. B. C.

PINEAPPLE ICE-CREAM.

Whip two quarts rich sweet cream to a froth with two teacups powdered white sugar. Use a patent egg-whip with a wheel, if convenient, if not use the common egg-whip. Grate two ripe pineapples, and add to them two teacups white sugar. When well mixed, stir into the cream. Pour into the freezer, reserving one-fourth. When it begins to freeze it will sink; then beat in the remainder with a strong iron spoon. Beat every time the freezer is opened to cut down the cream from the sides. Never cook fruit of any sort to make cream.—MRS. S. L. G.

PINEAPPLE ICE.

Dissolve one box of gelatine in three quarts of water. Beat two cans (pound cans) of pineapple through a colander with a wooden pestle, add the juice of two lemons and two oranges. Sweeten to taste and freeze. Beat the whites of six eggs and stir in when it begins to freeze.—MRS. U. B. Q.

PLUMBIERE.

Make a rich custard, and flavor it when cool with wine and extract of lemon. When half frozen, add blanched almonds, chopped citron, brandy peaches cut up, and any other brandied or crystallized fruit,

Make the freezer half full of custard, and fill with fruit.—MRS. JUDGE J. E. H.

PLUMBIERE.

Boil one pint of milk, add the yolk of one and the beaten whites of four eggs. Make very sweet, add two teaspoonfuls of gelatine, soaked one hour in a very little water. When cold add one pint of cream, one glass of wine, one ounce of citron, one of conserved ginger, one of conserved cherries, one of pineapple. If cherries cannot be had, use chopped raisins. Cut all the fruit in small pieces. One wine-glass of brandy or two cordial glasses of Mareschino cordial. Keep the fruit stirred through as it freezes.—MRS. V. C. P.

WATER ICE.

One gallon of water, three pounds of white sugar, the whites of ten eggs. Beat the eggs in as it freezes. If oranges are used, rub on lumps of sugar the rind of three, add the juice of nine and the juice of three lemons. If lemons are used, take the juice of one dozen. If pineapples, use one quart of the grated fruit, free of the stringy part.—MRS. V. C. P.

FROZEN ORANGES.

Peel and slice the oranges. To each pound of orange, add three-quarters of a pound of sugar and half-pint of water. Freeze.—MRS. V. C. P.

PEACH CREAM.

Equal quantities of cream and ripe soft peaches well mashed and made very sweet. Freeze hard.—MRS. V. C. P.

AN EXCELLENT DESSERT.

One can or two dozen peaches, two cups of sugar, whites of three eggs beaten to a froth, one pint of cream. Cut the peaches fine. Stir all together well and freeze the whole into form.—MRS. A. J. L.

JELLY.

Soak one box of gelatine in one pint of cold water one hour. Pour on this three pints of boiling water. Add one and one-half pounds of sugar, one pint of wine, the juice of four lemons and rind of two. Let it boil ten or fifteen minutes and strain through Canton flannel.—MRS. DR. W. A. T.

JELLY.

To one of the shilling packages of Nelson's gelatine add one pint of cold water. After letting it stand an hour, add one and one-half pounds of loaf sugar, three pints of boiling water and one pint of light sherry wine. Put in a kettle and let it boil. After boiling, put in the lemon and strain through a jelly bag.—MISS M. G.

JELLY WITHOUT BOILING.

One and one-half ounces of gelatine, one pint of cold water, three pints of boiling water, one and three-quarters pounds of sugar, the juice of three and peel of two lemons. Pour the cold water on the gelatine, then pour on the boiling water, dissolve entirely. Add the sugar, the peel and juice of the lemons and when nearly cold the wine.—MRS. DR. W. A. T.

JELLY WITHOUT BOILING.

To one package of gelatine, add a pint of cold water, the juice of three lemons and the rind of one.

Let it stand for an hour and then add three pints of boiling water, a pint of wine and two and one-quarter pounds of white sugar. A wine-glass of brandy will improve the flavor. Strain, pour into moulds and set in a cool place.—MRS. A. L. F.

JELLY WITHOUT BOILING

One box of gelatine, one and one-half pounds of sugar, juice of two lemons, two pints of boiling water, one pint of Madeira wine, one pint of cold water. Cover the gelatine with the cold water and let soak one hour, then add the sugar and boiling water. Stir until the sugar and gelatine are dissolved, then add the lemon-juice and wine. Unless the ingredients are perfectly pure, strain through a flannel jelly-bag and stand away to harden.—MRS. W. H. B. C.

ORANGE JELLY.

Soak one box of gelatine in one pint of cold water, add the juice of three lemons, two and one-quarter pounds of loaf sugar, pour on three pints of boiling water, the rind of one and the juice of six oranges. Strain and set to cool. The rind of one orange rubbed on lumps of sugar will deepen the color.—MRS. V. C. P.

TAPIOCA OR SAGO JELLY.

Soak three tablespoonfuls of tapioca or sago in one quart of water, four hours or all night. Put it on to boil in the same water. When clear, sweeten and season with lemon, vanilla, or wine and nutmeg. Put in moulds in a cold place. Eat with cream. Milk may be used instead of water to soak and boil it in.—MRS. V. C. P.

TO CLARIFY STOCK FOR JELLY

When the broth is quite cold, remove from it all the fat which has risen to its surface. Break four eggs and put the whites and shells into a saucepan with four tablespoonfuls of cold water, and then pour the cold broth upon them. Set the saucepan over the fire and let its contents slowly reach the boiling point, stirring several times to loosen the egg from the bottom. As the broth boils the egg will harden and rise to the surface in a thick scum. When the broth appears quite clear under the scum, pour it very gently into a folded towel laid in a colander, which must be set over a large bowl, and allow it to run through the towel without squeezing it. When all the broth is run through the towel, remove the little fat which may remain in it by laying some pieces of soft white tea-paper, one by one, on its surface, and removing them when they have absorbed the fat.—MISS C.

FRUIT JELLY.

Pare and slice six large oranges, and six bananas, and arrange in a jelly mould in layers. Make jelly of one box of gelatine, as for wine or lemon jelly and pour over them, when it is beginning to cool. This jelly should always be clarified and boiled, as the jelly is so much improved by being clear and brilliant.

To make the fruit jelly perfect, it should be eaten with an ice-cream, made as follows: half gallon milk, one quart of cream, sugar and vanilla to taste. Freeze, and when beginning to stiffen stir in the whites of five eggs beaten light.—MRS. U. B. Q.

BLANC-MANGE.

Dissolve over the fire an ounce of sparkling gelatine in a gill of water. Pour the melted gelatine in one quart of cream, add one-half pound of loaf sugar, boil fast for half an hour in a porcelain kettle, then strain and add one quarter-pound of blanched almonds shaved fine. When cool add vanilla and wine. Eaten with whipped cream.—MISS B. P.

BLANC-MANGE.

One ounce of gelatine, half pound of sugar, half gallon of sweet milk, vanilla. Boil milk, gelatine and sugar together twenty minutes. Flavor with vanilla, and let stand till congealed. Eat with new cream. MRS. W. H. B. C.

BLANC-MANGE.

One gallon of milk, one package of Nelson's gelatine, one pound of sugar. Let it boil ten or fifteen minutes, stirring constantly. Take off the fire and flavor with vanilla. Stir it several times before it begins to congeal.—MISS M. G.

CUSTARD BLANC-MANGE.

Make a custard with one quart of milk, four eggs, one teacupful of sugar. Stir into it while boiling half a box of gelatine, after it has soaked ten minutes. Pour into moulds and serve cold with cream and wine.—MRS. E. F. N.

CHOCOLATE BLANC-MANGE.

Put one box of gelatine in a little water one hour. Warm one quart of milk, stir in the gelatine. Dissolve on the fire one-fourth of a cake of Baker's chocolate in one pint of milk; when dissolved add to the

gelatine. Make very sweet and flavor with vanilla. Let it come to a boil, pour into moulds and set to harden. I find a little hot water poured over the chocolate before adding the milk dissolves it better and sooner. Eat with chocolate cream.—MRS. V. C. P.

IRISH MOSS.

One handful of moss. Wash five times in cold water. Cover with water and set to soak one hour. Boil a few minutes in one quart of milk and two tablespoonfuls of sugar. Flavor with vanilla. Strain into moulds and set in a cool place.—MRS. V. C. P.

SNOW PUDDING.

Let a box of gelatine stand one hour in a pint of cold water. Then add five cupfuls of sugar, three pints of boiling water, the juice of four lemons, and the rind of the same. The latter must be taken out when the pudding is strained. Beat the whites of six eggs to a stiff froth, adding one cupful of sugar. Then beat all together (when the pudding begins to congeal) till it becomes a stiff froth. Make the six yolks into a custard with one quart of milk and six tablespoonfuls of sugar. Flavor with vanilla.—MRS. JUDGE J. E. H.

LOLY POP.

To one box of Cox's gelatine, pour one gill of warm water and half a pint of wine. Beat the whites of five eggs, stir in fourteen tablespoonfuls of sugar and one of vanilla. Then beat the yolks, add one quart of milk and the gelatine. Put them on to boil, stirring until the gelatine is dissolved. On boiling, pour immediately in the whites, and put into moulds quickly. Serve with whipped cream.—MRS. T. T.

ITALIAN CREAM.

One box of gelatine, one quart of milk. Boil milk and gelatine together, add the yolks of five eggs well beaten and five tablespoonfuls of sugar. Pour the milk over this while boiling. Beat the whites of five eggs to a stiff froth and add to that ten spoonfuls of sugar. Stir that in after removing kettle from stove. Flavor with vanilla.—MRS. T. C. P.

TAPIOCA CREAM.

Soak three tablespoonfuls of tapioca all night in a cup of cold water. In the morning stir it in one quart of new milk; add the yolks of four eggs and a cup of sugar. Boil over water until thick. Stir in the beaten whites of the eggs. Flavor with vanilla and put immediately into small moulds. Set in a cold place to harden. Serve with cream.—MRS. V. C. P.

TAPIOCA PUDDING.

Three tablespoonfuls of tapioca in cold water and soak all night. In the morning drain off the water and put it over the fire in a quart of milk. Boil slowly half an hour or until the tapioca is dissolved. Then add the yolks of three eggs beaten with three heaping tablespoonfuls of sugar, and boil until the consistency of custard. Remove it from the fire and flavor with vanilla. Stir in the whites of the eggs beaten to a stiff froth, and pour it into the dish in which it is to be served. Set away to cool.—MRS. W. R. H.

CHARLOTTE-RUSSE.

Put three ounces of gelatine in one quart of water with vanilla sufficient to flavor it. Boil it to a pint,

and when done strain through a sieve. Beat the yolks of three eggs and stir it into jelly. Sweeten to your taste and set aside to cool. Whip three pints of cream to a froth, let it drain on a sieve, then stir it in the jelly. Butter a mould and line it, bottom and sides, with sponge cake cut in strips, alternately crust and crumb. Then pour in the mixture and set it on ice three hours. When ready to dish, wrap a cloth wrung out of warm water around the mould, to melt the butter, and it will come out whole.—MRS. E. L. C.

CHARLOTTE-RUSSE.

Half box of gelatine dissolved over the fire in half pint of cold water. After it is dissolved let it cool. Take a little over a pint of rich cream, whip it very light. Add the gelatine, when it commences to thicken, sugar and wine to taste. Then add the whites of six eggs beaten very stiff, and lastly the whipped cream. Line the dishes with lady-fingers or thin slices of sponge cake, and pour the mixture on top. Put in a cool place until eaten.—MRS. W. R. H.

ANGEL'S FOOD.

After your blanc-mange has been strained and flavored, pour it into a bowl. When it begins to stiffen, whip in it the beaten whites of five eggs. Then put into moulds. Eat with cream sauce—MRS. V. C. P.

BAVARIAN CHEESE.

One pint of cream sweetened and seasoned and whipped to a froth. Half ounce of isinglass dissolved in half pint of water and whipped into the cream. Turn into moulds and eat with cream.—MRS. W. R. H.

SYLLABUB.

Half fill deep jelly glasses with rich cream sweetened and flavored with a little wine. Add the wine very slowly, beating all the time. Fill up with the whipped cream, which is made by beating stiff one pint of cream sweetened and flavored with lemon or vanilla, then adding the beaten whites of two eggs.—

MRS. V. C. P.

APPLE FLOAT.

Whites of four eggs well beaten, twelve tablespoonfuls of stewed apples well sweetened and dry. Beat until a spoon will stand up in it. Eat with cream.—

MRS. V. C. P.

TRIFLE.

Make a thin custard of half gallon of milk, half pound of sugar and half dozen eggs. Place in a glass bowl a small quantity of sponge cake, broken in small pieces, and pour over it some good Madeira or Port wine. Use wine and cake in quantities to suit the taste. When the custard cools pour it over the cake and wine.

Whip for same.

Half pint nice sweet, cream, whipped thick and made very sweet, and add to it the well frothed white of one egg.

Put this whip on top the custard and ornament it with small pieces of preserved rind or some pretty preserve.—MISS M. G.

AMBROSIA.

One cocoanut grated, one dozen oranges. Peel the oranges; slice very thin. Put on a dish a layer of oranges, sugar, cocoanut, alternately till the dish is filled.—MRS. T. C. P.

CHOCOLATE CARAMELS.

Half cake of Baker's chocolate, one and one-half pounds of light brown sugar, one cup of cream, butter size of an egg. When done, flavor with one teaspoonful of vanilla, pour on buttered dish and cut in one inch squares.—MRS. V. C. P.

CARAMELS.

One and one-half pounds of brown sugar, one cake of chocolate, one cup of cream, one cup of nice molasses, butter size of an egg. Pour on buttered plates, cut or mark in square blocks.—MRS. E. F. N.

CARAMELS.

2 cupfuls of molasses.

2 cupfuls of sugar.

$\frac{3}{4}$ cupful of chocolate.

Butter size of an egg.

Stir in the chocolate one teaspoonful of vanilla just before it is done. Cook one and one-half hours.

—MRS. M. P.

CARAMELS.

4 lbs. granulated sugar.

$\frac{1}{2}$ lb. Baker's chocolate.

$\frac{1}{2}$ lb. fresh butter.

1 pt. sweet milk.

Use your own judgment as to length of time to cook, but stir all the time it is cooking. Just before taking from the fire season with vanilla. Pour into buttered dishes and cut into blocks.—MRS. V. C. P.

FRENCH CHOCOLATE CREAMS.

Break into a bowl the whites of two eggs, add equal quantity of water, then stir into it confec-

tioner's sugar till stiff enough to roll into balls with the fingers. Then roll into small cone-shaped balls and put on a dish to dry. Melt one cake of Baker's chocolate, by putting it in an earthen dish in the stove. It will soon melt, then take each ball on a fork and pour chocolate over them with a spoon, slipping each caramel on oiled paper from the fork.
—MRS. B. P.

COCOANUT CANDY.

Four cups granulated sugar, one cup of water and the milk of two small cocoanuts or one large one. Boil twenty-five minutes or until it hardens around the edges. Take off the stove, stir awhile, then stir in grated cocoanut. Put on buttered plates, and when cold cut in squares.—MRS. E. F. N.

SUGAR TAFFY.

To three teacupfuls of sugar, put one and one-half cupfuls of water and a scant half-cupful of vinegar. Butter size of a walnut, flavor to taste.—MRS. T. C. P.

SUGAR TAFFY.

Three cupfuls of white sugar, one cupful of vinegar, one cupful of water. Put these on to cook, do not stir them. When nearly done, put half teaspoonful soda dissolved in a little hot water, and a half teaspoonful butter.—MRS. S. A. L.

SUGAR TAFFY.

Take two pounds of sugar, two cupfuls of vinegar, three cupfuls of water. Boil till done. Then pull until very light and porous. Then lay it down on a cloth or board and let harden, then break it up in pieces to suit yourself. Handle as little as possible and never cut it. Flavor with piece of butter the

size of a hickory nut, to be put in with the other ingredients.—MRS. M. C.

BUTTER SCOTCH.

One cupful brown sugar, half cupful water, one teaspoonful of vinegar, piece of butter size of a walnut. Boil about twenty minutes. Flavor if desired.—MRS. S. A. L.

CANDY.

Take the white of one large egg, an equal quantity of cold water and beat together a little. Add the finest pulverized sugar you can get, until you have a very thick mixture, so thick that it can be rolled on a pastry board with a rolling pin. I think it requires about one and one-half pounds of sugar to an egg, but it depends on the size of the egg. The sugar is to be sifted four times. It is better to use confectioner's sugar. Roll about an eighth of an inch thick, using sugar in the dredging box as you would flour. Cut into round or square shapes, lay on it a fig, prune, date, walnut or any kind of nut or candied fruit. Turn the other half over it so that the fruit will show a little. It can be flavored with anything desired, and can be colored with fruit syrup or yolk of an egg.

Or mix as above directed, make into round balls. Put Baker's chocolate in a cup, set the cup in a pan of hot water on the stove until dissolved. Take two forks, drop in the balls and take them out and lay them on buttered paper to harden.—MRS. N. W. C.

CREAM CANDY.

Four cups of sugar, two cups of water, three fourths of a cup of vinegar, one cup of cream or rich

milk, a piece of butter the size of an egg, two teaspoonfuls of vanilla, a pinch of soda. Let it boil until it cracks in water, then work very white.—MRS. V. C. P.

TO CANDY NUTS.

Three cups of sugar, one cup of water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting-needle, take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and oranges quartered may be candied in the same way.—MRS. V. C. P.

SALT ALMONDS.

I usually blanch my almonds and sprinkle with salt one day and spread on a dish to dry. The next morning I put a lump of butter about as large as a walnut in a baking pan, and when it is melted put in the almonds and shake around so as to grease them all, then put into a hot oven and brown.—MRS. V. C. P.

PUDDINGS.

RISEN PLUM PUDDING.

One pound of flour made up as loaf bread (with-
out the egg) the evening before you want the pud-
ding. In the morning beat ten eggs, very light,
cream one pound of butter, mix them well and stir
into the risen dough. Have ready two and one-half

pounds of raisins seeded, cut up and floured; mix them in, put into moulds and boil about four hours.

—MRS. DR. S. G. F.

ENGLISH PLUM PUDDING.

- $\frac{1}{2}$ lb. suet.
- $\frac{1}{2}$ lb. flour and bread-crumbs.
- $\frac{1}{2}$ lb. currants.
- $\frac{1}{2}$ lb. stoned raisins.
- $\frac{1}{4}$ lb. citron.
- $\frac{1}{2}$ lb. sugar.
- 1 apple.
- 2 eggs.
- A little milk and salt.
- Rind of one lemon grated.
- Nutmeg and allspice to taste.

Boil five hours in a cone shaped bag or tin and when done set on a dish and illuminate with brandy.—MRS. A. S. K.

PLUM PUDDING.

- $1\frac{1}{2}$ lbs. stoned raisins.
- 1 lb. currants.
- $1\frac{1}{2}$ lbs. beef suet.
- $1\frac{1}{4}$ lbs. brown sugar.
- $\frac{3}{4}$ lb. citron.
- 13 eggs.
- 1 large loaf light bread grated.
- 1 dessert-spoonful mace.
- 1 nutmeg.
- 1 dessert-spoonful of salt.
- 1 wine-glass of brandy.

This will make three or four puddings. Have thin cotton bags, flour well and boil two hours.

Hang up in the wind and air and boil one and one-half hours when you use them. They will keep six months. Serve with wine sauce.—MRS. E. L. C.

PLUM PUDDING.

$\frac{1}{2}$ lb. sugar.

$\frac{1}{2}$ lb. flour.

$\frac{1}{2}$ lb. butter.

$\frac{1}{2}$ lb. raisins.

$\frac{1}{2}$ lb. currants.

$\frac{1}{2}$ lb. citron.

4 eggs whipped very light.

1 nutmeg and small pinch of mace.

Put in a pudding mould and cook three hours. To be eaten with wine sauce.—MRS. M. O.

PLUM PUDDING.

1 lb. beef suet (chopped fine).

$\frac{1}{2}$ lb. sugar.

1 lb. raisins.

1 lb. currants.

$\frac{1}{2}$ lb. citron.

1 lb. flour.

1 teaspoonful of cloves.

2 teaspoonfuls of cinnamon.

1 nutmeg.

Enough milk to make a stiff batter.

Mix all well, put in a bag or tin and boil four hours. Use wine sauce.—MRS. E. H.

GRANDMOTHER'S PLUM PUDDING.

6 oz. bread-crumbs.

1 lb. flour.

$\frac{1}{2}$ lb. beef suet (chopped very fine).

$\frac{1}{2}$ lb. sugar.

$\frac{3}{4}$ lb. raisins (stoned and chopped).

$\frac{3}{4}$ lb. currants.

1 teaspoonful of salt.

A little grated orange and lemon peel and spices if preferred. Put this in a bag or mould, well floured on the inside. Let it boil constantly for five hours. After taking it out, scatter powdered sugar over it. Pour a little brandy around it and light just as you are taking to the table. To be served with brandy sauce.—MRS T. T.

PLUM PUDDING.

$\frac{1}{2}$ cupful of flour.

2 cupfuls of sugar.

1 cupful of suet.

3 cupfuls of grated bread.

$\frac{1}{2}$ lb. of raisins.

$\frac{1}{2}$ lb. of currants.

2 cupfuls of sweet milk.

2 teaspoonfuls of baking powder.

A little salt, and spices to taste.

Boil three hours. Eat with wine sauce or any other nice sauce.—MRS. T. C. P.

PLUM PUDDING.

1 pint raisins cut in half.

1 pint beef suet (chopped fine).

1 pint grated bread.

1 pint currants (well washed).

Mix with four tablespoonfuls of sugar; a little orange peel, a saltspoonful of salt, a nutmeg, two teaspoonfuls of baking powder. Whip four eggs

with a pint of milk. Work the mixture all together then put into a mould and boil three hours. To be eaten with sauce. This makes a delicious pudding. One-half the quantity will serve a small family.—

MRS. S. F. R.

CHEAP PLUM PUDDING.

3 cupfuls milk.
6 cupfuls flour.
2 cupfuls brown sugar.
2 cupfuls suet.
2 cupfuls currants.
1 cupful citron.
2 cupfuls raisins.
2 teaspoonfuls yeast-powder.

Boil five hours and eat with sauce. This quantity makes a large pudding but is just as good warmed over.—MRS. A. L. F.

A SIMPLE PLUM PUDDING.

Pour over a pint of bread-crumbs, half a pint of boiling milk, and let it cool thoroughly. Then add one pound of stoned raisins, half-pound of currants, one tablespoonful of butter mixed in a tablespoonful of flour, one tablespoonful of sugar, one small teaspoonful of ground cloves, nutmeg and cinnamon each, and five eggs beaten light. Flour the fruit before mixing and boil three hours. Eat with hot brandy sauce.—MRS. P. S.

TWO CITRON PUDDINGS.

Half-pound of butter and half-pound of sugar. Beat them together till quite light, then beat six eggs separately and pour them into the butter and sugar.

Add three-quarters of a pound of citron cut fine and a tablespoonful of brandy. Stir all together, put them in paste and bake.—MRS. P. W. S.

CRACKER PUDDING.

One quart of milk, twelve pounded crackers, one-quarter pound of butter, eight eggs, beaten separately, one-quarter pound each of stoned raisins, currants and citron. Eggs put in last. Bake about thirty-five minutes. To be eaten with wine sauce.—MRS. P. S.

WHORTLEBERRY PUDDING.

Four eggs, two cupfuls sugar, one-quarter pound of butter, half cupful milk, one quart of berries, three teaspoonfuls of yeast-powder, flour enough to make the consistency of pound cake. Boil till done. To be eaten with cold sauce.—MRS. E. L. C.

CABINET PUDDING.

One teacupful of raisins or stewed peaches, one teacupful of suet, one teacupful of molasses, one teacupful of milk, half teaspoonful of soda. Stir in flour as thick as cake batter. Boil three hours. Serve with sauce.—MRS. S. J.

LIFFEY PUDDING.

One pound of chopped apples, yolks of five eggs, three ounces of melted butter, two cupfuls of sugar. Bake in a crust. Take whites of five eggs, beat to a froth, with sugar to taste. Drop with a spoon at equal distances over pudding after it is cold. Return to the oven and let stay till a light brown.—MRS. A. J. L.

APPLE TAPIOCA PUDDING.

Pare and core enough apples to fill a dish, put into each apple a bit of lemon peel. Soak half pint of tapioca in one quart of luke-warm water one hour, add a little salt, flavor with lemon, pour over the apples. Bake until apples are tender. Eat when cold with cream and sugar.—MRS. E. H.

COCOANUT PUDDING.

One-quarter pound of butter, one-quarter sugar, five eggs, one cocoanut. Beat butter and sugar together, add a little of the cocoanut at a time, and one half-teacupful of cream. Beat the whites of the eggs with five tablespoonfuls of sugar. Spread over the puddings after they are baked; then return to the oven and let stay till a light brown.—MRS. DR. J. T. W.

COCOANUT PUDDING.

Yolks of eight eggs, beaten with one pound of sugar, and then add two ounces of melted butter, the whites of four eggs beaten light, one tablespoonful of flour, one wineglassful of brandy and the two cocoanuts finely grated and mixed in the batter just before putting it on the pastry. Bake till done. Then beat the whites of the other four eggs, sweeten with sugar and spread over the pudding, and brown a light color.—MRS. JUDGE J. E. H.

COCOANUT PUDDING.

One cocoanut, five eggs, one pint of milk, three-quarters of a pound of sugar, a piece of butter the size of an egg and seasoning to taste. Meringue on top.—MRS. W. R. H.

LEMON PUDDING.

Half pound of sugar, half pound of butter, the yolks of eight eggs, the rind and juice of two large lemons. Méringue on top made of the whites of the eggs, sweetened.—MRS. W. R. H.

LEMON PUDDING.

Rub smooth, in cold water, two tablespoonfuls of corn-starch. Add two cupfuls of boiling water, and stir till it looks clear. Pour into a dish, add two cupfuls of sugar and a small piece of butter. When almost cool, add the yolks of three eggs and the juice of three lemons. Bake on pastry. Then whip the whites of the eggs, add sugar to them and spread on top and brown.—MRS. S. J. and MRS. A. J. L.

ORANGE PUDDING.

Two oranges, half pound of sugar, half pound of butter, six eggs. The juice of the two oranges and grated rind of one. Bake in a crust.—MRS. A. J. L.

CUSTARD PUDDING.

Six eggs, twelve tablespoonfuls of sugar, three tablespoonfuls of flour, two and one-half pints of new milk, butter size of a large egg and flavoring to taste. Make a rich pastry, roll very thin and bake, or bake without pastry. Be careful to remove as soon as done; for if allowed to remain longer, they are apt to curdle.—MRS. A. S. K.

COTTAGE PUDDING.

One cupful of sugar, two eggs, two cupfuls of cream, one pint of flour, one and one-half teaspoonfuls of Royal baking powder. Bake in a buttered dish in a quick oven. Eat with a rich sauce.—MISS B. P.

COTTAGE PUDDING.

One cupful of sugar and sweet milk each, two cupfuls of flour, one egg, two tablespoonfuls of melted butter, one teaspoonful of baking powder. Eat with sauce made about as follows: One and one-half cupfuls of sugar, three-quarters of a cupful of butter, about half cupful of hot water. Place over fire till it boils and flavor with vanilla or wine.—MRS. DR. E. W. R.

CREAM PUDDING.

Six eggs, one pound of dry, light, white sugar, one (light) pound of flour, half a nutmeg, a small glassful of brandy. Beat all very hard; then add one pint of sweet cream. Then pour into a buttered deep pudding dish. When done, serve hot, with powdered sugar sifted over it and light sweetmeats.

My receipts have all been tried and found very good without liquor, which I never use in cooking.—MISS B. P.

THICKENED MILK PUDDING.

Thicken one quart of new milk with half pint of flour. While warm, stir in three-quarters of a pound of butter. When cold add eight eggs (yolks and whites beaten separately), one pound of sugar. Flavor with vanilla or lemon-juice. Bake on pastry rolled very thin.—MRS. E. F. G.

PLAIN PUDDING.

One quart of milk, six eggs (the whites and yolks beaten separately), six light tablespoonfuls of flour, a little salt. Pour in a buttered pan and bake in a quick oven.

Sauce for same.

Two cupfuls of sugar, one cupful of butter, half

cupful of water. Cook till it thickens. Then add two eggs well beaten, stirring all the time for a few minutes. After removing from the fire, while hot add two wine-glasses of sherry wine.—MRS. M. A. P.

CARAMEL PUDDING.

Cream together one cupful of butter, one cupful of sugar, five eggs (the yolks and whites beaten separately). Stone and chop fine one cupful of preserved damsons. Beat well together. Add one teaspoonful of vanilla. Bake on puff paste.

Very nice and very pretty served at the same time with thickened milk or custard puddings.—MRS. T. C. P.

SWISS PUDDING.

Butter a tin mould and dust it with flour. Sift together one pound of flour and two teaspoonfuls of yeast-powder, two of salt. Rub a half pound of sugar with one-quarter pound of butter, until they are mixed. Stir the flour with the sugar and butter, then quickly mix with them two eggs, a pint of milk and a teaspoonful of lemon extract. Let it boil until thoroughly soaked. Serve with sauce.—MRS. T. T.

BOILED PUDDING.

Ten eggs beaten separately. Then beat together and add one tablespoonful of flour and one teacupful of milk for each egg. Add a little salt and boil in a mould.

Sauce for same.

Four teacupfuls good brown sugar, one cupful of water. Let it boil. Thicken with two tablespoonfuls of flour rubbed into one-quarter pound of good butter. Season with orange peel or nutmeg.—MISS M. G.

BOILED BREAD PUDDING.

One pint of bread crumbs, one quart of milk, four eggs, four tablespoonfuls of flour. Boil the milk, pour over the bread, let it stand until the bread is soft; then mash smoothly and add the flour and eggs with a little salt. Boil in a bag or mould one hour. Wine sauce.—MRS. V. C. P.

GRITS OR HOMINY PUDDING.

The grits must be boiled soft like rice. Then take six eggs well beaten, nine tablespoonfuls of sugar, one and one-quarter pints of grits, one and one-half pints of new milk, two tablespoonfuls of cream, a piece of butter the size of a hen's egg, one teaspoonful of salt, a pinch of soda, cream-tartar the size of a grain of corn, two teaspoonfuls of vanilla. Bake on a crust. The butter, cream, salt, soda and cream-tartar must be stirred into the grits.—MRS. M. A. A.

RICE PUDDING.

Boil a cup of rice till nearly done, then add a pint of new milk. When perfectly done, mash, and while hot, add half pound of butter, one pound of sugar, six fresh eggs beaten till light. (Beat the sugar with the eggs.) Season with wine or brandy and one grated nutmeg. Lemon is also nice for seasoning it. Put in rich puff paste, and bake till a light brown.—MRS. S. T.

ORANGE CO. PUDDING.

Yolks of eight eggs, whites of four, one pound of sugar, half pound of butter. Flavor to taste and bake on one crust. One lemon will flavor this quantity, or you can use vanilla.—MRS. V. C. P.

QUEEN OF ALL PUDDINGS.

One pint of bread crumbs soaked half an hour in one quart of milk, one cupful of sugar, one ounce of butter, four eggs. Beat the yolks and sugar together until light, then add them to the crumbs and milk. Flavor with essence of lemon, lemon juice, vanilla or nutmeg as preferred. Pour into a pudding dish and bake in a moderate oven about twenty minutes. Whip the whites until frothy, add to them a teacupful of powdered sugar and a teaspoonful of lemon and beat till very stiff. When the pudding is done, put over the top a layer of fruit or some acid preserve, then the whites, and put back in the oven a moment to brown. Serve cold with sugar and cream, or warm with sauce.—MRS. W. H. B. C.; MRS. M. A. W.; MRS. E. H.

MERINGUE PUDDING.

One pint of bread crumbs, soaked in a quart of new milk. Beat light the yolks of eight eggs, to which add two cupfuls of sugar. Melt a piece of butter the size of an egg and pour to the bread. Then put the milk, bread and butter into the egg and sugar, and bake until done. Spread lightly with acid fruit (grapes, cherries or prunes). Whip to a stiff froth the whites of the eggs with one cupful of sugar, and spread over the fruit and bake a light brown.—MRS. JUDGE J. E. H.

SWEET POTATO PUDDING.

8 eggs (whites and yolks beaten separately).
 $\frac{3}{4}$ lb. of butter.
 $\frac{3}{4}$ lb. of sugar.

1 lb. of sweet potato.

2 lemons.

Bake with or without pie crust.—MRS. E. L. C.

SWEET POTATO PUDDING.

8 eggs.

1 lb. of sugar.

$\frac{3}{4}$ lb. of butter.

$1\frac{1}{2}$ lb. of potato.

Flavor with lemon and bake on a rich crust.—
MRS. M. A. W.

IRISH POTATO PUDDING.

$\frac{1}{2}$ lb. mashed potato.

$\frac{1}{2}$ lb. butter.

$\frac{1}{2}$ lb. sugar.

8 eggs beaten separately.

$\frac{1}{2}$ pt. of cream.

Bake on puff paste.—MRS. V. C. P.

DANDY PUDDING.

One quart of milk, yolks of six eggs, four table-spoonfuls sifted flour, one teacupful of sugar. Boil as custard. When done put in a baking dish. Flavor with vanilla or lemon. Make a meringue of the six whites and one cupful of sugar. Flavor and put on top of the pudding. Bake a light brown. Eat cold.
—MRS. W. R. H.; MRS. V. C. P.

TAPIOCA PUDDING.

Soak one cup of tapioca in one quart of milk three hours, or over night. Let it boil, then take off from the fire, stir in five eggs, one cupful of sugar. Flavor with lemon. Put in a dish, bake half hour. Serve hot. Wine sauce. If you wish, reserve the

whites of the eggs and make méringue for the top of the pudding.—MRS. V. C. P.

TRANSPARENT PUDDING.

Half pound of butter, half pound of sugar, half nutmeg, eight eggs beaten separately. Set on the fire over boiling water, stirring constantly until it thickens. Season to taste with lemon, vanilla or orange. Bake in puff paste.—MRS. V. C. P.

CHOCOLATE PUDDING.

Half pound of farina, boiled in one quart of milk until soft and thick. Take off the fire, stir in it half pound of butter, half pound of sugar, half pound of chocolate (grated). When cold, add the yolks of eight eggs, two teaspoonfuls of vanilla. Put in a dish, set the dish in a pan of boiling water and bake forty-five minutes. Beat the whites of the eight eggs with one cup of sugar, one teaspoonful of vanilla; put on top of the pudding five minutes before taking it out and brown slightly. Eat cold with custard.—MRS. V. C. P.

PUMPKIN PUDDING.

One quart of stewed pumpkin, six ounces of butter warmed in one pint of milk, half pound of sugar beat in the yolks of five eggs, half nutmeg, three glasses of wine. Beat the whites and add last. Bake in pastry.—MRS. V. C. P.

DELMONICO PUDDING.

Three pints of milk, four tablespoonfuls of corn-starch, one cup of sugar, yolks of five eggs, a little salt, one and one-half teaspoonfuls of vanilla. Pour off half-pint of milk, boil the remainder. When it boils add the sugar, the beaten yolks of the eggs, the corn-

starch (dissolved in the half-pint of milk) and the salt. Boil until the corn-starch is done, stirring all the time, as it burns so easily. Put in the vanilla, then pour in a baking dish. Beat the whites of the eggs with half-cupful of sugar, put on the top and brown slightly. Eat cold.—MRS. V. C. P.

PAN CAKES.

One pint of flour, one quart of milk, five eggs and a little salt. Mix as waffle batter. If it is not thin enough, add more milk. Grease the pan, pour in enough batter to cover the bottom of the pan. When brown on the bottom, turn over and brown the other side. Put three or four layers on a dish together. Eat hot with sauce.—MISS M. G.

BUTTER-MILK PANCAKES.

One quart of flour, one and one-half pints of butter-milk, one egg, one teaspoonful of saleratus or soda.—MRS. V. C. P.

BELL FRITTERS.

Boil a piece of butter the size of an egg in one pint of water. Pour it boiling on one pint of sifted flour. Beat until smooth. Set to cool; when cold, add, one at a time, five eggs. Beat very hard. Fry in spoonfuls in boiling lard.—MRS. V. C. P.

PLAIN SUET DUMPLINGS.

One pound of flour, two teaspoonfuls of yeast-powder, one pound of fine suet well rubbed together. Wet with milk, make into balls or cakes or roll out on the cake-board, cut in cakes half-inch thick. Drop in boiling water and boil twenty minutes. Eat with sauce.—MRS. V. C. P.

SUET DUMPLINGS (*with fruit.*)

One pound of grated bread, one pound of suet, one pound of sugar, four eggs, half pound of currants, half pound of raisins, lemon. With your hands well floured make into balls the size of an egg. Roll in flour, drop in boiling water. Boil twenty minutes. When done they will rise to the top of the water. Wine sauce.—MRS. V. C. P.

CHERRY ROLL.

To one quart of flour, add one teacupful of lard, one teaspoonful of quick yeast, or half teaspoonful of soda and one of cream-tartar. Add water enough to make a soft dough, roll out quarter of an inch thick, spread with cherries or any fruit you like. Then roll it in a round roll, tie up in a cloth and boil about an hour.—MRS. T. E. C. C.

SAUCES.

SAUCE FOR PLUM PUDDING.

One pint of sweet cream, one cupful of sugar, whites of two eggs. Flavor with vanilla. Whip the whites of the eggs to a stiff froth, then add the cream, sugar and vanilla, beating it well until very light.—MRS. A. L. F.

SAUCE FOR PLUM PUDDING.

One egg, one cupful of sugar, one heaping tablespoonful of flour in two tablespoonfuls of water, a piece of butter the size of a walnut. Beat all together and then pour it slowly into a pint of boiling milk.

Put on the stove and stir until it thickens.—MRS. W. B. P.

SAUCE FOR ROLL.

One pound of brown sugar, two cupfuls of water, three ounces of butter, juice and sliced rinds of two lemons. After it comes to a boil, add one teaspoonful of corn-starch and the yolk of an egg well beaten. Let the water and sugar boil ten or fifteen minutes before you add the egg and corn-starch.—MRS. T. E. C. C.

SAUCE.

Two cupfuls of sugar, one cupful of butter, half cupful of water. Cook till it thickens. Then add two eggs well beaten, stirring all the time for a few minutes. After removing from the fire, while hot, add two wine-glasses of sherry wine.—MRS. M. A. P.

SAUCE.

One and one-half cupfuls of sugar, three-quarters of a cupful of butter, half cupful of hot water. Place over fire till it boils, flavor with vanilla or wine.—MRS. E. W. R.

SAUCE.

Four cupfuls good brown sugar, one cupful of water. Let it boil. Thicken with two tablespoonfuls of flour, rubbed into one-quarter of a pound of good butter. Season with orange-peel or nutmeg.—MISS. M. G.

LEMON SAUCE.

Two tablespoonfuls of butter, eight tablespoonfuls of sugar, four tablespoonfuls of cream, two eggs beaten separately, one lemon. Beat well together the butter, eggs and sugar. Beat in the grated rind and juice of

the lemon. Beat in slowly the cream. Put in a basin, over a vessel of boiling water, stir until it thickens and looks glossy. Set on ice. Serve cold with hot puddings or hot cake. If you prefer wine or brandy, leave out the lemon and add them when the sauce is cold.—MRS. V. C. P.

CREAM SAUCE FOR BLANC-MANGE.

Beat the whites of two eggs to a stiff froth, add two tablespoonfuls of powdered sugar, one of wine, one teaspoonful of rose-water. Beat well. Whip to a froth, one pint of cream. Add to the egg.—MRS. V. C. P.

CHOCOLATE CREAM FOR BLANC-MANGE.

Dissolve in a little hot water, one-fourth of a cake of Baker's chocolate. Stir it in one quart of sweet boiled custard.—MRS. V. C. P.

PIES.

FAMILY PIE CRUST.

One pound of flour, three-quarters of a pound of butter, one teaspoonful of soda, two teaspoonfuls of cream-tartar, ice water to make into a stiff dough. Chop half the butter into the flour until it looks like yellow sand. (Sift the soda and cream-tartar with the flour.) Work with ice-water into a stiff dough, roll into a thin sheet, put thin pieces of butter about on the paste, fold up and re-roll and so on until the butter is used up, then make out your crust. The paste is quite as good made with one half lard, and all chopped into the flour before mixed. The idea is

to handle the paste as little and as quickly as possible. Fresh cool water answers almost as well as ice.—MRS. DR. S. F.

MINCE MEAT.

- 2 lbs. beef.
- 2 “ layer raisins.
- 2 “ currants.
- 1 “ citron.
- 2 “ beef suet.
- 1½ “ candied lemon-peel.
- 4 “ apple.
- 2 “ sultana raisins.
- 2 “ sugar.
- 2 nutmegs grated.
- ½ oz. cloves.
- ½ “ cinnamon.
- ½ “ mace.
- 1 qt. of sherry or good home made currant wine.
- 1 quart of good brandy.
- 1 teaspoonful of salt.
- 2 oranges (juice and rind).
- 2 lemons (juice and rind).

Cover the meat with boiling water and simmer gently till tender, then stand away till cold. Shred the suet and chop it fine. Pare, core and chop the apples. Stone the raisins. Shred the citron. When the meat is perfectly cold, chop it fine, and mix all the dry ingredients with it, then add the juice and rinds of the lemons and oranges. Mix well and pack in a stone jar. Pour over the brandy and wine, cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready to

use, dip out the quantity desired and thin either with wine or cider.—MRS. W. H. B. C.

MINCE MEAT.

2 lbs. (lean, fresh) beef boiled, and when cold chopped fine.

1 lb. beef suet, cleared of strings and minced.

5 lbs. apples pared and chopped.

2 “ raisins seeded and chopped.

1 lb. sultana raisins seeded and chopped.

2 lbs. currants, washed and carefully picked.

$\frac{1}{4}$ lb. citron cut up fine.

2 $\frac{1}{2}$ lbs. brown sugar.

1 qt. brown sherry.

1 pt. best brandy.

2 tablespoonfuls cinnamon.

2 “ cloves.

1 tablespoonful allspice.

1 “ salt.

1 nutmeg.—MRS. S. H. L. G.

MINCE MEAT.

2 lbs. stoned raisins.

1 $\frac{1}{2}$ lbs. suet.

2 $\frac{1}{4}$ lbs. acid apples chopped fine.

2 lbs. brown sugar.

$\frac{1}{4}$ oz. cloves finely ground.

$\frac{1}{4}$ oz. mace finely ground.

$\frac{1}{4}$ oz. nutmeg finely ground.

$\frac{1}{2}$ pt. wine.

$\frac{1}{2}$ pt. French brandy.

Pour wine and brandy on the apples, then mix all ingredients and tie up closely. Always stir from the bottom of the jar when you make your pie.—MISS B. P.

MINCE MEAT.

4 lbs. lean beef boiled and chopped fine.
2 lbs. suet picked and chopped.
2 lbs. currants, washed.
2 lbs. raisins.
 $\frac{3}{4}$ lb. citron.
12 large apples, chopped fine.
1 pt. brandy.
 $\frac{1}{2}$ pt. wine.
2 lemons, the juice and grated peel.
Mace, cinnamon and nutmeg.—MRS. A. J. L.

MINCE MEAT.

Clean well and boil the beef feet. After taking off the oil and thin jelly, take out all bones, and chop up the glutinous substance left, very fine.

1 lb. of the substance.
 $\frac{1}{2}$ lb. of suet.
1 lb. of raisins.
1 lb. of citron.
2 doz. large apples peeled and chopped fine.
1 qt. of wine.

Boil five or ten minutes. Pour into a bowl. When cold slice and put in pies, adding a little brandy to each pie if you like. It can be kept a long while. Very nice.—MRS. JUDGE G. T. G.

MINCE MEAT.

Take off the huck and skin of beef or calves' feet and boil till they can be mashed through a colander, after removing the bones. Add to the jelly thus obtained.

2 doz. apples.
1 lb. raisins, cut.

1 lb. currants, washed.

$\frac{1}{2}$ lb. citron, sliced.

1 teacupful suet.

$\frac{1}{2}$ lb. butter.

Cinnamon, nutmeg, brandy and sugar to taste.

—MISS M. G.

MARLBOROUGH PIE.

6 medium-sized apples.

3 eggs.

1 cupful of sugar.

1 cupful of cream or milk.

1 tablespoonful butter.

Juice of a lemon.

2 tablespoonfuls of sherry if you use wine.

Stew the apples and press through a sieve ; add to them while hot the butter ; let stand till cool. When cold, add the yolks of the eggs well beaten, the lemon-juice, sugar, cream and sherry. Line two pie plates with paste, fill with the mixture and bake in a quick oven thirty minutes. Beat the whites of the eggs to a stiff froth, adding to them gradually three tablespoonfuls of powdered sugar, and a little essence of lemon, then spread over the top of the pies, and return them to the oven until a light brown.—MRS.

W. H. B. C.

APPLE PIE.

Pare and stew the apple till thoroughly done and dry. Rub through a colander and sweeten with sugar to taste. When cool, add the whites of three eggs and a teacup of cream whipped, to a pint of apples. Beat all the ingredients together with a patent egg-whip, one with a wheel if convenient. Spread

upon crusts of rich paste baked in shallow tin pie-plates. Flavor with nutmeg and pile up three or four deep.—MRS. E. F. N.

APPLE MERINGUE.

Stew, sweeten and season, nice juicy apples to your taste. Put in paste and bake. When done, put over the top a meringue made of three whites of eggs and three tablespoonfuls of sugar to each pie. Brown lightly. Peaches are excellent baked this way.—MRS. V. C. P.

PEACH PIE.

Make a rich pastry. Pare your peaches, slice them and sweeten them to taste. Line the pie plates with pastry, then put on the peaches. Then pour over them a custard made with three eggs, three tablespoonfuls of sugar, a pint of milk and one tablespoonful of corn-starch. Then bake.—MRS. J. G. F.

DRIED PEACH PIE.

Stew the dried peaches, sweeten them. Line the bottom of the plate with a rich pastry, fill with peaches, then cover with pastry and bake. Eat with cream.—G.

HUCKLEBERRY CUSTARD.

Line deep pie-plates with pastry. Half fill them with berries. Fill with nice, sweet custard and bake. The whites of the eggs may be left out to make meringue for the custard.—MRS. V. C. P.

CUSTARD PIE.

Bake puff paste in deep pie plates. Fill with the following custard: One quart of new milk, two

tablespoonfuls of corn-starch (or one cupful of flour) one and one-half cupfuls of sugar, yolks of four eggs. Boil a few minutes, stirring constantly. Flavor with vanilla or lemon. Fill the crusts. When done add a meringue made of the whites of the eggs and one half cupful of sugar flavored. Bake a light brown. —MRS. V. C. P.

RHUBARB PIE.

Pare your rhubarb and cut into strips about an inch long. Wash it and sweeten to your taste. Let it stand while you are making the pastry. Make a rich pastry and line the bottom of your pie plate. Then put your rhubarb and the syrup formed by standing in the sugar (without cooking) on the pastry. Then lay strips of pastry across each way on top of the rhubarb and bake.—MRS. J. G. F.

LEMON PIE.

Take one lemon, grate inside and out. Pour over the lemon one and one fourth coffee cups of boiling water. Let stand till cold. Take one and one-fourth cups of sugar. beat with the yolks of three eggs. Then pour in the lemon, add one tablespoonful of flour, put it on the pie-crust and bake a light brown. Beat the whites well and sweeten with sugar. Spread it on the pie after it is baked, and brown lightly.—MRS. T. C. P.

LEMON PIE.

Two cups sugar, one cup milk, two tablespoonfuls butter, six eggs. Beat yolks of eggs and sugar together, add butter, then milk, the juice of three lemons and rind of one. Bake in a crust, and when

done spread with a *meringue* made of the whites of the eggs, one cup of sugar and the juice of a lemon, and brown.—MRS. P. S.

LEMON TARTS.

Beat together until smooth, the juice and grated rind of two lemons, two cupfuls of sugar, two eggs and crumbs of stale bread. Bake in small tins lined with pastry until the crust is cooked.—MISS O. W.

MOLASSES PIE.

Six eggs, four cupfuls molasses, two cupfuls sugar, four tablespoonfuls butter, four of flour. Flavor with lemon. This makes four pies with bottom crust.—MRS. N. W. C.

MARGUERITES.

Cut puff paste in cakes, round or square. Bake, and when cold, spread over each marmalade or preserves. Make a *meringue* and put it over each. Brown lightly. Small sponge cakes prepared the same way are very nice to be eaten with custard.—MRS. V. C. P.

CHEESE STRAWS.

Two ounces of butter, two ounces of flour, two ounces of Parmesan cheese, one ounce of Cheddar cheese, one egg, salt and cayenne pepper. Put the flour on a paste-board, sprinkle in a little salt and cayenne pepper, grate the cheese and rub it in. Mix all the ingredients with the yolk of an egg, making a smooth paste. Roll until an eighth of an inch thick, then cut into strips or rings. Bake in a hot oven until a light brown. It usually takes about ten minutes.—MRS. V. C. P.

CHEESE STRAWS.

Roll scraps of puff paste thin and sprinkle with grated cheese and cayenne pepper (if you like). Fold, roll out, and sprinkle again, and repeat the process. Then place on ice to harden. When cold, roll into rectangular shape, one-eighth of an inch thick. Place it on a baking-pan, and with a pastry cutter, dipped in hot water, cut into strips four or five inches long and less than a quarter of an inch wide. Bake and serve cob-house fashion.—MRS. V. C. P.

SANDWICHES.

Grate one-quarter of a pound of cold ham in a bowl with one tablespoonful chopped pickle, one teaspoonful mustard, a little black pepper, six dessert-spoonfuls butter. Put in a bowl and stir quickly until a cream. Add the ham and seasoning, mix all together well. Have slices of light bread and spread the mixture on each side of each slice. Cold grated tongue, instead of ham is very nice spread on the inside of biscuits.

SANDWICHES.

Mince ham and tongue together, and spread between buttered bread. Add a little French mustard to the mince if liked.—MRS. S. T.

BUTTER-MAKING.

In making butter, the first requisite is to have good cows, judiciously and well-fed. Their food should be salted frequently. They should have plenty of nice, pure water to drink three times a day. The milk

pails and bowls should be used for no other purpose than for milk, and should be kept well aired and strictly clean. Boiling water and plenty of it should be used in washing them. There should be a sufficient number of milk bowls to sun or air them several hours before using them, and these should be thoroughly rinsed with cold water before filling with milk. The milk should be kept in a cool, airy place in summer, in a warmer place in winter, where the atmosphere is pure, and there are no foreign odors of fish, meats, vegetables, coal gas or anything else. In summer we keep the milk in an airy cellar in a swinging cupboard covered on all four sides with wire. We use earthenware bowls exclusively for cream and milk. The milk should usually be skimmed in about thirty-six hours; in hot weather frequently sooner, in cold weather rarely allowed to stand longer. You can usually tell when the cream readily separates from the milk. We use a circular churn, and if desired to churn in the morning, the churn should be scalded thoroughly inside with boiling water the night before. Then pour cold water in it and let stand until the next morning. Then pour out and rinse well with clear fresh water, and then the churn is ready for the cream. After using, it should be well washed and scalded and put in the air and kept in an airy place until used again. Before beginning to churn, scald well your butter stick (which should be of cedar), and prints; then keep in cold water till ready to use and while in use. It is better to churn every day in summer if you have sufficient cream, certainly at any season three or four times a week. If you have a refrigerator the trouble of butter-making is consider-

ably lessened in summer. I keep the cream in the refrigerator except the last skimming, which I put in the churn, then pour in the cold cream and churn immediately. After the butter comes, let off the buttermilk, then wash the butter twice in pure cold water to extract the buttermilk, before taking it from the churn. Then salt with about one and one-quarter ounces to the pound (the salt should be of the best quality), and print immediately. The least handling the best; only enough to work in the salt well is required. The first, last and most important requisite in buttermaking is cleanliness in everything. No butter-coloring or saltpetre is allowed.—G.

A FEW HINTS TO HOUSEKEEPERS.

Housekeepers should remember that coffee which is purchased already roasted should be kept in a close tin chest; that tea, to preserve its full flavor, should also have the air excluded, that cakes should likewise be kept in a tin box with a tight-fitting top, and they will keep fresh three times as long as if left exposed. Bread preserved in the same way, will keep fresh much longer.

TO TEST THE HEAT OF AN OVEN.

The "moderate oven" temperature is that degree of heat which will turn ordinary writing-paper dark yellow or buff, that is, the color of kindling wood. Put a sheet of writing-paper in the oven, close the door. If the paper blazes the oven is too hot. Arrange the dampers to lower the heat for ten

minutes, then again test it with more paper. It may be necessary to try the temperature several times, but the time thus used is well spent.—MISS C.

A HINT TO COOKS.

One of the wisest precautions to take when you are baking is to have the oven perfectly clean, and yet it is one that is often neglected, and many an otherwise faultless dish has been spoiled by the sifting of ashes from the upper grate in the oven.—MISS C.

SODA.

It is said that soda is never unpleasant if dissolved in hot water.

SOAP.

18 lbs. washing soda.

9 lbs. lime.

22 $\frac{1}{2}$ lbs. clear grease.

Put the soda in twelve gallons of water, then add the lime. After it commences to boil, let it boil half an hour, then dip off into another pot and allow it to settle. Wash the other pot out before putting in the grease. After putting in the grease, commence to feed with the lye, made with the soda and lime, being very careful not to get any of the sediment in it. This pot of lye will require to be filled up three or four times with boiling water. After the soap has boiled well three and one-half hours, it will be done and ready to be salted. Six double handfuls will be required or salt until the lye separates clearly from the soap, which you can perceive as you dip it up with your paddle.—MRS. E. F. G.

AN EXCELLENT RECEIPT FOR CLEANING CLOTHES.

- $\frac{1}{2}$ lb. Castile soap.
- 1 oz. alcohol.
- 1 oz. ether.
- 1 oz. ammonia.
- 1 oz. glycerine.

Cut the soap in a quart of boiling cistern water. Add four quarts more of water and the other ingredients, mixing well.—MRS. T. T.

TO CLEAN CLOTH.

- $\frac{1}{2}$ lb. white Castile soap dissolved in one pint of water.
- Add 2 qts. water.
- $\frac{1}{2}$ lb. ammonia.
- $\frac{1}{2}$ oz. ether.
- $\frac{1}{2}$ oz alcohol.

Shake well before using.—MRS. V. C. P.

FOR CLEANSING BLANKETS.

Put two large tablespoonfuls of borax into a pint of soft water. Pour this into a tub of cold water. When dissolved, put in a pair of blankets, let them remain all night. Next day rub them and rinse thoroughly in two waters, and hang them to dry. Do not wring them.—MRS. W. A. T.

TO REMOVE INK SPOTS.

Saturate the ink spot with lemon-juice, sprinkle well with salt, then place a cotton cloth over it and rub with a hot iron. If necessary, apply more than once. Then you can wash out all the discoloration. Tried and known to be good.—G.

TO REMOVE FRUIT STAINS.

Hold the stain over a deep basin. Pour boiling water on the stain. Do not allow the stain to touch the water in the basin or wet it before using the water.—MRS. V. C. P.

To remove turpentine—kerosene oil.

To clean knives—coal ashes or Irish potato.

To remove rust from steel, cover with sweet oil, let stay forty-eight hours, then rub with unslacked lime.

TO IMPROVE FURNITURE.

Take equal quantities of sweet oil, turpentine and alcohol. Mix together and rub well with a soft cloth.

TO REMOVE INK FROM CARPETS.

Cover the spot with grated Irish potato. Renew it as often as it is discolored ; all the ink will come out.

TO WASH WINDOWS.

Choose a dull day, or at least a time when the sun is not shining on the window, for when the sun shines on the window it causes it to be dry streaked, no matter how much it is rubbed. Take a painter's brush and dust them inside and out, washing all the wood work inside before touching the glass. The latter must be washed simply in warm water diluted with ammonia ; do not use soap. Use a small cloth with a pointed stick to get the dust out of the corners ; wipe dry with a soft piece of cotton cloth ; do not use linen, as it makes the glass linty when dry. Polish with tissue paper or old newspaper.—G.

LOTION FOR THE HANDS.

Two ounces of lemon juice and one ounce of glycerine.—MISS F. S. B.

LEMON JUICE AS A REMEDY.

The juice of half a lemon in a glass of water will frequently cure a sick headache. If the hands are stained, there is nothing that will remove the stain quicker than lemon-juice with the addition of a little salt. Lemon-juice is an excellent remedy for inflammatory rheumatism and also for biliousness. In the latter case the juice should be taken before breakfast. The pulp may also be eaten, avoiding every particle of skin. Lemon-juice made very thick with sugar is useful to relieve coughs and sore throats.

TO DRIVE OFF ROACHES AND ANTS.

Powdered borax sprinkled on the shelves of pantry. Another remedy is: two pounds of alum dissolved in three quarts of hot water and applied hot to places infested with them. Still another remedy: peel green cucumbers, and strew the peeling around the places infested. If one application is not sufficient, repeat it.

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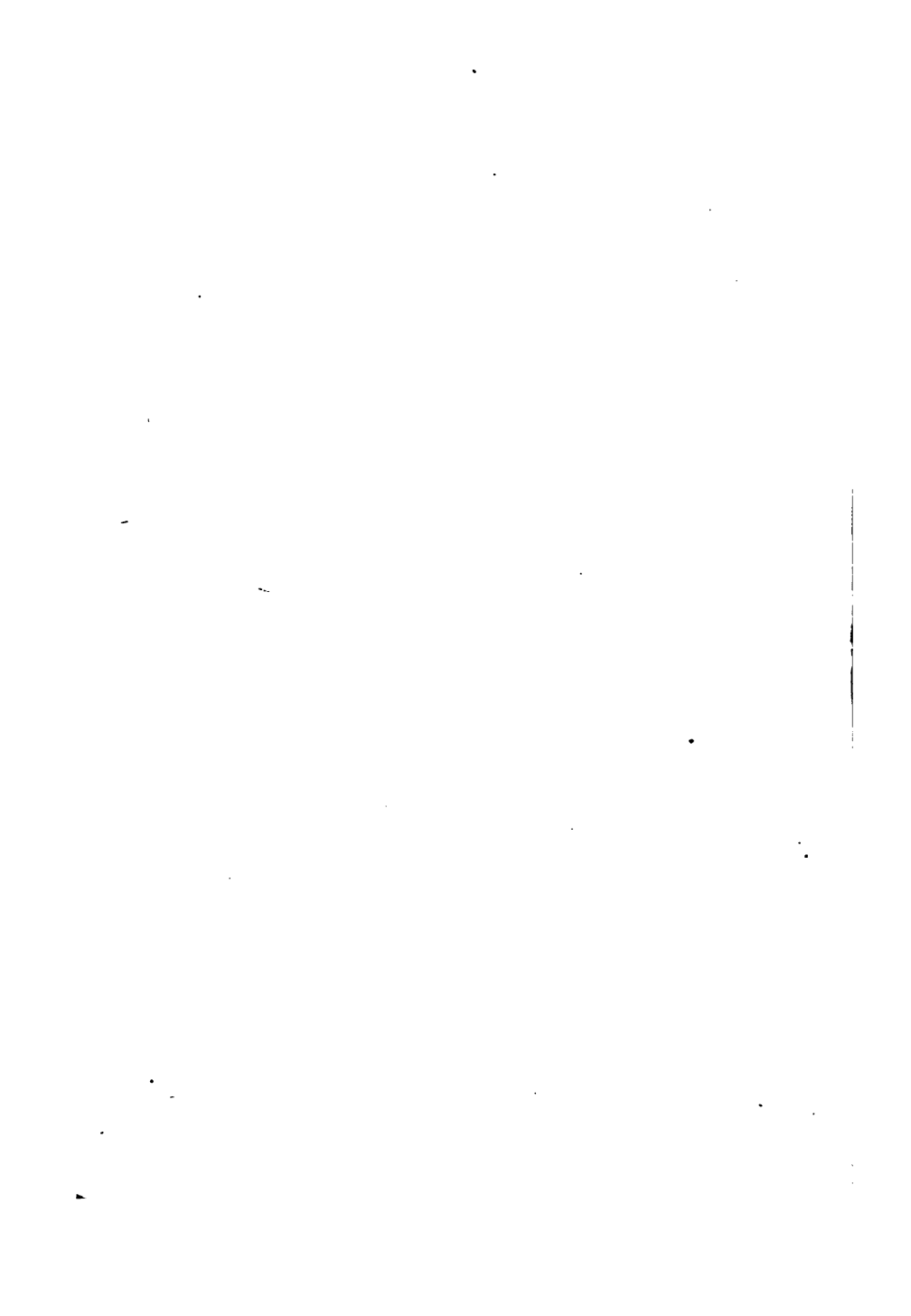
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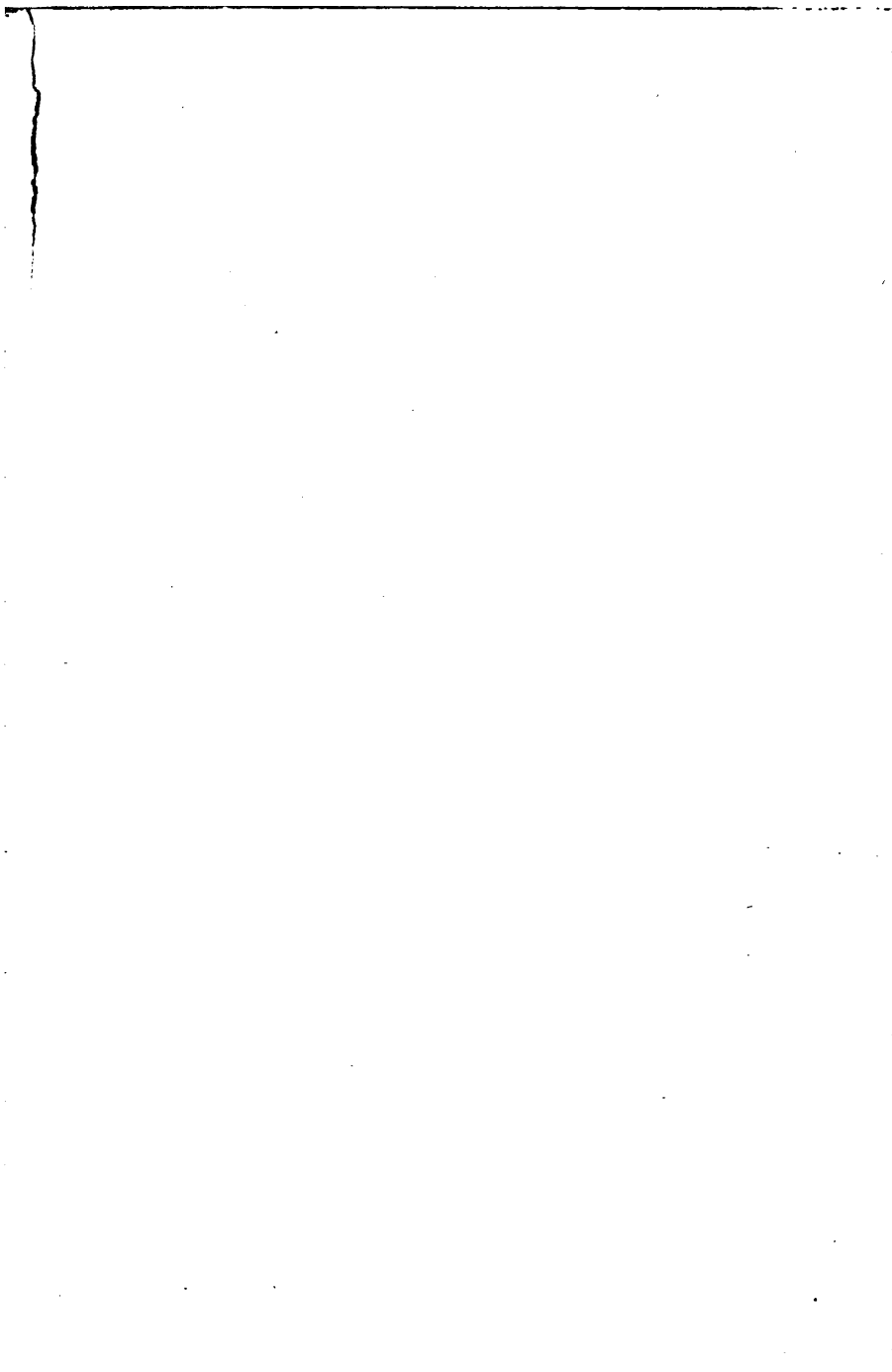
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AN EXCELLENT RECEIPT FOR CLEANING CLOTHES.

- $\frac{1}{2}$ lb. Castile soap.
- 1 oz. alcohol.
- 1 oz. ether.
- 1 oz. ammonia.
- 1 oz. glycerine.

Cut the soap in a quart of boiling cistern water. Add four quarts more of water and the other ingredients, mixing well.—MRS. T. T.

TO CLEAN CLOTH.

- $\frac{1}{8}$ lb. white Castile soap dissolved in one pint of water.
- Add 2 qts. water.
- $\frac{1}{4}$ lb. ammonia.
- $\frac{1}{2}$ oz. ether.
- $\frac{1}{2}$ oz alcohol.

Shake well before using.—MRS. V. C. P.

FOR CLEANSING BLANKETS.

Put two large tablespoonfuls of borax into a pint of soft water. Pour this into a tub of cold water. When dissolved, put in a pair of blankets, let them remain all night. Next day rub them and rinse thoroughly in two waters, and hang them to dry. Do not wring them.—MRS. W. A. T.

TO REMOVE INK SPOTS.

Saturate the ink spot with lemon-juice, sprinkle well with salt, then place a cotton cloth over it and rub with a hot iron. If necessary, apply more than once. Then you can wash out all the discoloration. Tried and known to be good.—G.

TO REMOVE FRUIT STAINS.

Hold the stain over a deep basin. Pour boiling water on the stain. Do not allow the stain to touch the water in the basin or wet it before using the water.—MRS. V. C. P.

To remove turpentine—kerosene oil.

To clean knives—coal ashes or Irish potato.

To remove rust from steel, cover with sweet oil, let stay forty-eight hours, then rub with unslacked lime.

TO IMPROVE FURNITURE.

Take equal quantities of sweet oil, turpentine and alcohol. Mix together and rub well with a soft cloth.

TO REMOVE INK FROM CARPETS.

Cover the spot with grated Irish potato. Renew it as often as it is discolored; all the ink will come out.

TO WASH WINDOWS.

Choose a dull day, or at least a time when the sun is not shining on the window, for when the sun shines on the window it causes it to be dry streaked, no matter how much it is rubbed. Take a painter's brush and dust them inside and out, washing all the wood work inside before touching the glass. The latter must be washed simply in warm water diluted with ammonia; do not use soap. Use a small cloth with a pointed stick to get the dust out of the corners; wipe dry with a soft piece of cotton cloth; do not use linen, as it makes the glass linty when dry. Polish with tissue paper or old newspaper.—G.

LOTION FOR THE HANDS.

Two ounces of lemon juice and one ounce of glycerine.—MISS F. S. B.

